

Read Message

From: "Roy Salazar"

To: <paula.barker >

Subject: RE: Cigars ready for pairing!

Date: Sunday, December 23, 2007 11:31:17 PM

Chef/instructor Roy Salazar's answers in blue. Chef Salazar also instructs students on wine/cigar pairings.

Hi Paula,

I think this will do. I will be back Jan 4 if you need more data but I hope this helps.

Premium

\* Padron, 1964 with Maduro wrapper: smooth and rich with hints of spices. \$11-\$20.

Maduro wraps tend to be spicy with black pepper. So if you think of flavor as a volume knob on a radio, oops I mean a switch on an iPod, then this volume is fairly loaded. A good late bottle vintage port with its complexity and ripe red fruit will mellow out the spice with sweetness. Dows makes a nice LBV.

\* Carlos Torano Reserva Decadencia: port-infused with hints of port wine and chocolate; medium-bodied. Roberts says "It is very subtle - not like a flavored cigar at all. It is a bit like smoking heaven. They come in glass tubes and when you first take the cigar out of the tube, you get a beautiful whiff of port". \$13.25-\$15.60.

I have not had this one yet. Once again, an LBV would go nice if it is infused with an LBV port or a Tawny if it were infused with a tawny. Similar flavors always match each other.

This I see in the same way as an entree with a sauce. If you have a steak with a Cabernet Sauvignon sauce then drink the same a Cabernet Sauvignon with the steak will go great. I know my Basset Hounds Mouton and Lafite only like their steaks served in this fashion.

\* Graycliff Chateau Gran Cru: full-bodied, earthy and classic. \$21-\$32.

If this is earthy then a ten-year old Tawny Port will go great. Tawny ports have almond and other nutty tastes to it. The nuts highlight the earthiness of the cigar. A note on Tawny ports: they come in ten-year old and 40-plus-year old. I have found that the older Tawnies, while complex, have a very soft/low volume so sometimes the cigar will be too loud in flavor and money is really being wasted to some degree. I go maximum a ten-year old when matching food or cigars with a Tawny Port.

\* La Aurora Preferidos Maduro: [Note to Paula-insert tasting notes] packaged in a gorgeous, ruby-colored tube. "Don't let the packaging fool you; it smokes as beautifully as its packaging looks-nice and rich, wonderful with port", Roberts comments. \$22.

Once again, same as number one. Maduro wrap equals spice, sweetness will counter balance it and cause an equilibrium in flavor..ying yang, if you will. Medium-priced

\* Camacho Triple Maduro: [Note to Paula-insert tasting notes]. A very dark, triple Maduro cigar with a sexy black and silver band and smokes that way! \$13.00 to \$16.55.

Same as number one

\* La Flor Dominicana Chisel with Maduro wrapper: full-bodied, slightly spicy with a rich taste. \$8-\$10.

same as number one

\* Rocky Patel Decade: [Note to Paula-insert tasting notes]. The Patel is ". . . a new cigar just out that is a wonderful medium-bodied cigar with port", per Roberts. \$8.00 - \$9.00.

Medium body can go with a ten-year old Tawny, softer volume the fluid with the softer volume in the cigar.

\*Baccarat Maduro, Churchill or Rothschild size: [Note to Paula-insert tasting notes]. Smooth with sugar tip. \$3-\$6.

The less expensive cigars, sometimes, if smoked when young, meaning not aged in a humidor, can have loud volume and sometimes off-balance flavors.

Match this with a good Ruby port which is high-volume and ripe red fruit. The sweetness once again will cover any flaws of youth and lower price points of the cigars, while also tame the spice.

\* Arturo Fuente Chateau Fuente Maduro: [Note to Paula-insert tasting notes] The Chateau Fuente is ". . . always reliable and delicious . . . a mild-to-medium-bodied smoke" according to Roberts. \$6.

This is a great value cigar, I would match this with a great value Port Like a late-bottle vintage.

Vintage Port is beautiful, yet highly priced. Very complex with low volume. To match a vintage port one needs a very high-caliber cigar that has been aged a long time. As most vintage ports get older more complexity develops and less volume remains, same with a good cigar, as more age more complexity and less volume.

Good port houses that Mouton and Lafite (our Basset hounds) and Julie and I enjoy with a good cigar are the following Dow, Fonseca, Graham, Taylor.

Happy Cigar Puff rings dreams and Port wishes.

Happy holidays, love to all

Roy and Julie

---

From: paula.barker  
Sent: Sun 12/23/2007 3:53 PM  
To: Roy Salazar  
Subject: Cigars ready for pairing!

Hi, Roy.

Attached is the list of cigars from BakerStreet in Napa, deemed to be good pairings with port, according to the manager and owner. Please find specific ports that would be good with each particular cigar and the reason they make a good union.

In many cases, I haven't had a chance to research tasting notes. Possibly, you're already familiar with the cigars, and can then suggest a match. If not, please just pair what you can, and I'll send you tasting notes for the remainder when I have a chance.

Thanks so much for your help. These articles are always due the first Monday of each month, but as always, it helps to get the content as soon as possible. I don't want you to feel rushed, though.

Hope you and Julie have a fabulous holiday!

Paula