



FOOD & WINE AFFINITY SEMINAR

MODULE 3

GOAL: To learn how to pair wines with strong-flavored fish

SUGGESTED FOODS: Smoked salmon or smoked trout; side of lemon

SUGGESTED WINES: Sparkling wine or higher acidity still white wines. Poema Cava Brut, Domaine Carneros Brut, Cakebread Cellars Sauvignon Blanc, Benziger Sauvignon Blanc

OPTIONAL ADDITIONAL WINES: Any big, barrel-fermented Chardonnay, St. Francis Chardonnay, Sequoia Grove Carneros Chardonnay, Louis Jadot Meursault

REVIEW OF THE MAIN POINTS COVERED:

1. Strong flavored fish needs a shot of acid (think lemons) to be more palatable.
2. Best wine bets for such foods are light, acidic wines (still or sparkling).
3. Forget color-coding wine with fish – not all white wines go with strong-flavored fish.
4. The stronger or oilier the fish, the more acidic the wine should be.

SPECIAL CONSIDERATIONS/REQUIREMENTS: Serve the wine cold. If smoked fish is used, take care not to serve too salty a fish. If fresh fish is used, cook it simply and serve it without a sauce. Accompany the fish with a lemon wedge.

TASTING NOTES:
