

# PAIR UP

with Maria Terry



## July 2012 – Mendocino Getaway

One of my favorite things to do is drive along the north coast of California. The landscape is amazing, and I love the wines from the region. Higher latitude and a closer proximity to the ocean usually mean wines with a touch more acid and tart fruit flavors.

In my opinion, Navarro Vineyards and Winery makes the best Gewürztraminer in California. Navarro's zippy wines pair perfectly with all kinds of cheese. Below you will find a selection of wines and some cheese recommendations to pair with them. Apples and grapes are good fruits to add to a cheese plate because they won't overpower the wine. The fruit won't really improve the taste of the wine, but it will taste good with the cheese. In fact, fruit pairs well with cheese for the same reason that wine does; the acids in fruit and wine cut through the fat in cheese.

Another fantastic Mendocino winery is Goldeneye. They have one of the most elegant properties in this rural area. Goldeneye specializes in Pinot Noir, and you will feel like one of the rich and famous tasting on their patio. This summer they are pouring four Pinot Noirs, two Chardonnays and a Vin Gris (pronounced 'VAN GREE,' a rosé from Pinot Noir). While you are there, they will give you the option to choose from three small plates to pair with the wines: cheese, charcuterie or duck paté.

Do consider buying a Pinot Noir to take to take away with you. Because of its silky tannins and bright acidity, Pinot Noir works beautifully with a range of dishes from seafood to red meat. This makes Pinot Noir the quintessential wine to take to a restaurant or a party when not everyone is eating the same thing.

This year, when Dan and I visit the area, we will be staying at the Sea Rock Inn in

Mendocino. It is situated just a few minutes north of town and has breathtaking ocean views. They have a lovely lawn area with benches that sit right out over the bluffs. I plan to buy a bottle of Navarro 2007 Riesling dessert wine to pair with the breathtaking sunset.

So, go on Pair Up!

*Maria Terry is a Certified Sommelier and Wine Educator in the San Francisco Bay Area. [www.LaSommeliere.com](http://www.LaSommeliere.com)*

## Cheese & Wine Pairing Table

<b>Sparkling Wine</b>	<b>Double Cream Brie</b>
<b>Sauvignon Blanc</b>	<b>Goat Cheese</b>
<b>Riesling</b>	<b>Monterey Jack</b>
<b>Chardonnay</b>	<b>Comte</b>
<b>Pinot Noir</b>	<b>Gruyere/Swiss</b>
<b>Sangiovese</b>	<b>Havarti with Dill</b>
<b>Zinfandel</b>	<b>Muenster</b>
<b>Merlot</b>	<b>Romano</b>
<b>Syrah/Cabernet</b>	<b>Aged Cheddar</b>
<b>Port/Dessert Wine</b>	<b>Blue Cheese</b>