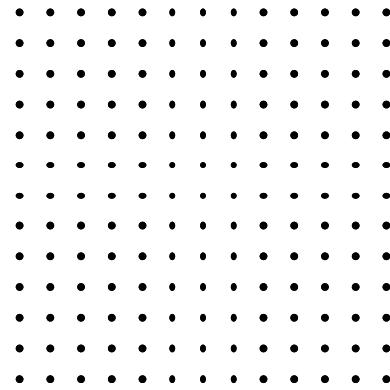
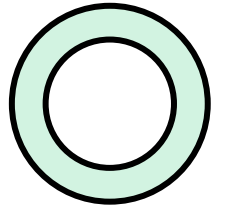
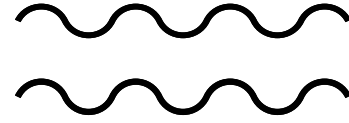


S U M M E R
B I T E S
&
S U M M E R
W I N E S

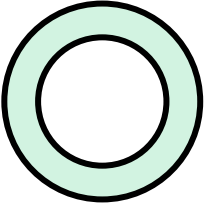
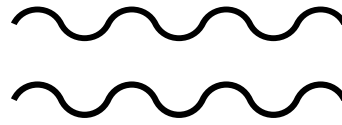
REGGIE
W I N E



OlyWinés



Tonight's Wines



1. **LEFT COAST 2024 White Pinot Noir ,Willamette Valley, OR \$29**
2. **LA CROIX GRATIOT 2024 Picpoul de Pinet, Languedoc-Roussillon, France \$22**
3. **LA CANA 2024 Albarino ,Rias Baixas, Spain \$26**
4. **PATRICIA GREEN CELLARS 2023 Pinot Noir, 'Chehalem Mtn. Vineyard' Willamette Vally, OR) @ \$37**
5. **MONTALBERA 2022 Ruchè di Castignole Monferrato 'Laccento', Piedmont, Italy \$23**
6. **CUILLERON 2024 Syrah 'Les Vignes d'a Cote', Rhone, France \$27**





Summer Bites

Tapas, Hors d'oeuvres,
and Appetizers



Gazpacho & Rose

Trout Spread on Endive & Picpoul

Spanish Tortilla Tapa & Albarino

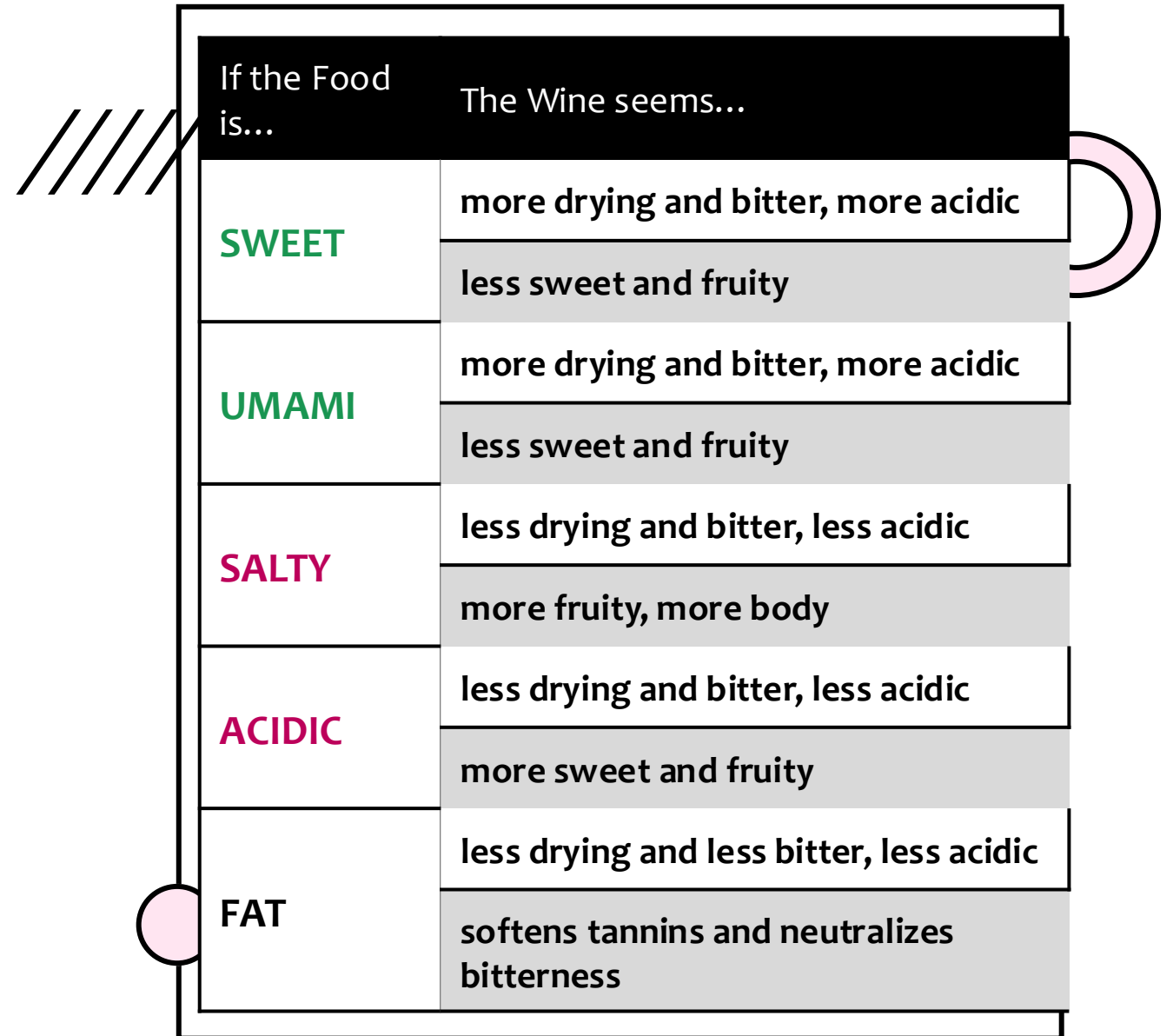
Seared Salmon Skewer & Pinot Noir

Pulled Pork with Spicy Slaw & Ruchè

Beef Sliders & Syrah



FOOD IMPACTS WINE



If the Food is...	The Wine seems...
SWEET	more drying and bitter, more acidic
	less sweet and fruity
UMAMI	more drying and bitter, more acidic
	less sweet and fruity
SALTY	less drying and bitter, less acidic
	more fruity, more body
ACIDIC	less drying and bitter, less acidic
	more sweet and fruity
FAT	less drying and less bitter, less acidic
	softens tannins and neutralizes bitterness

FOOD IMPACTS WINE



FOOD	WINE
<u>Gazpacho</u>	Left Coast 2024 White Pinot Noir
Trout Spread with Endive	La Croix Gratiot 2024 Picpoul de Pinet
Spanish Tortilla Tapa	La Cana 2024 Albarino
Seared Salmon Skewers	Patricia Green Cellars 2023 Pinot Noir 'Chehalem Mountain Vineyard
Pulled Pork with a Spicy Slaw	Montalbera Ruchè di Castignole Monferrato 'Laccento'
Beef Sliders with Aiola	Cuilleron 2024 Syrah 'Les Vignes d'a Cote'



Gazpacho & Rosé

GAZPACHO – ACIDITY
MATCHES THE ACID IN
THE WINE.

THIS CREATES A
FRUITIER WINE AND
TONES DOWN THE
ACIDITY OF THE FOOD.





Smoked Trout Spread & Picpoul



SMOKED TROUT – SALT IN
THE FOOD WILL MATCH WITH
THE ACID IN THE WINE.

CREATES A FRUITIER WINE
AND **TONES DOWN** THE
ACIDITY OF THE WINE.

AND THE FOOD WILL BE **LESS
SALTY**

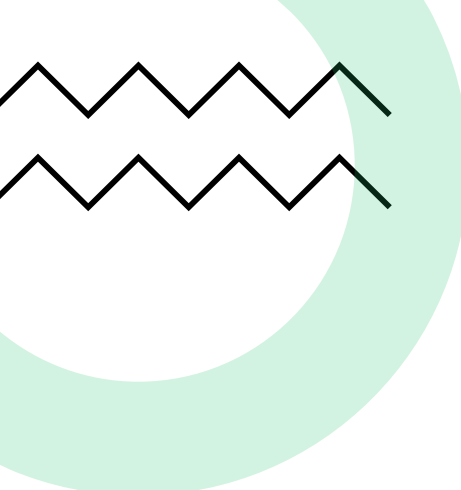
SMOKEY FLAVORS MATCH
FRUITY



T o r t i l l a d e P a t a t a s & A l b a r i ñ o

Bright **acidity** meets **fat**
and protein – the wine
helps wash the fat.

The **wine** is **fruitier** due
to the **salt** and **fat** in
the food and **tones**
down the **high acid**



Seared Salmon & Pinot Noir

- **SALMON – SALT** AND FAT COUNTERACTS WITH **ACID** IN THE WINE
- THE **SALT** CREATES A **FRUITIER** WINE AND **TONES DOWN** THE **ACIDITY** OF THE FOOD.





Pulled Pork & Ruché

PORK & FAT – HELPS
WITH THE **TANNINS**
IN THE WINE,
CONTRASTING THEM

THE **SLAW** CREATES A
FRUITIER WINE AND
ASSISTS WITH THE
FAT IN THE PORK

PORK AND RUCHÉ





Beef Sliders & Syrah

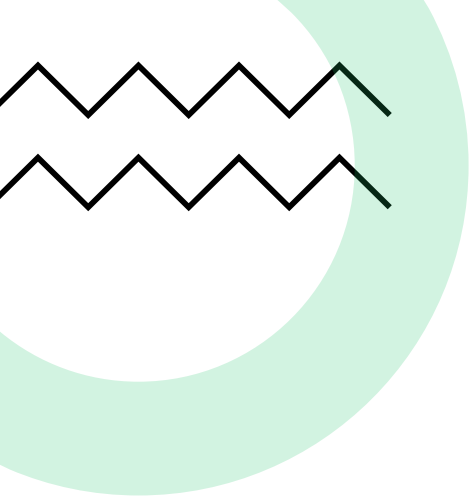
RICH MEAT – MATCHES
UP WITH THE WEIGHT OF
THE WINE

FAT HELPS WITH THE
TANNINS IN THE WINE,
CONTRASTING THEM

THE **AIOLI** ADDS FAT
AND SPICE **MATCHING**
THE **ACID** AND
FLAVORS IN THE WINE

PORK AND RUCHÉ





Thank you for joining us tonight!
Please find these slides on my website
www.reggiwine.com

Look under [Slides from Previous Classes](#)

Join ,me on a tour or for a River Cruise sometime!
Please check on my [site](#) for more details!

