

# HAND- IN -HAND

While there is no set rule and your personal preferences are perfectly acceptable, below are some suggestions from wine experts of what wine best complements what food.

## WINE PAIRING SUGGESTIONS

	Sauvignon Blanc	Chardonnay	Riesling	Pinot Noir	Syrah	Merlot	Meritage	Cabernet Sauvignon	Zinfandel
<b>cheese/nut</b>	feta goat cheese pine nuts	Asiago havart almonds	havarti Gouda candied walnuts	goat cheese Brie walnuts	sharp cheddar Roquefort chestnuts	Parmesan Romano hazelnuts	blue cheese Camembert toasted cashews	cheddar Gorgonzola walnuts	Brie aged cheese
<b>meat/fowl</b>	chicken turkey	veal chicken pork	smoked sausage duck	lamb sausage filet mignon chicken	roast game peppercorn spicy sausage	grilled meats steak	BBQ tri-tip sausage pizz duck	venison rib eye beef steak	pork spicy sausage beef duck
<b>seafood</b>	sole oysters scallops	halibut shrimp trout	sea bass trout	orange roughy tuna	salmon	grilled swordfish tuna	tuna grilled shark	grilled tuna	clipping blackened fish
<b>veggie/fruit</b>	citrus green apple asparagus	potato apple squash mango	apricots chili peppers pears	mushrooms dried fruit figs strawberries	curants stewed tomatoes beets	caramelized onions tomatoes plums	bell pepper roasted shallots boysenberry plums	black cherries broccoli tomatoes	cranberries grilled peppers apples
<b>herb/spice</b>	chives tarragon cilantro	tarragon sesame basil	rosemary ginger	nutmeg cinamon clove	oregano sage	mint rosemary juniper	black pepper rosemary oregano	rosemary juniper lavender	pepper nutmeg
<b>sauces</b>	citrus light sauces	cream sauce peas	sweet BBQ spicy chutney	mushroom sauce light/medium red sauce	heavy sauce red sauce Barbeque	bolognese bearnaise	bearnaise marinara mushroom	brown sauce tomato sauce	spicy Cajun salsa
<b>desserts</b>	sorbet key lime pie	banana bread vanilla pudding	apple pie caramel sauce	crème brûlée white chocolate	Black Forest cake mudarb pie	dark chocolate berries fondue	dark chocolate berry cobbler	bittersweet chocolate espresso geat	spice cake gingerbread caramel cake

blush & red	white
white zinfandel	peville fume
chardonnay	chablis
pinot noir	sauvignon blanc
merlot	riesling
cabernet sauvignon	cherry blanc
	grenache blanc
	pinot gris/ginger
	peville fume
	chardonnay

champagnes
blanc de blancs
extra dry
brut
rose
sec
doux

# SOME LIKE IT HOT

## Optimal Wine Serving Temperature

Temperature	Types of Wine	Wine Category
18°C (65°F)	Rich, intense, spicy warm reds	Bordeaux, Shiraz, Rhone wines
17°C (63°F)		Cabernet Sauvignon, Burgundy
16°C (61°F)	Medium to lighter bodied reds	Rioja, Pinot Noir
15°C (59°F)		Chianti, Zinfandel
14°C (57°F)		Madeira, Chinon
13°C (55°F)	Juicy, fruity reds	Young Spanish, Portuguese wines
12°C (54°F)	Full-bodied/ oaked whites	White Burgundy
10°C (50°F)	Medium to lighter bodied whites	Chardonnay, Australian Semillon
9°C (48°F)		Chablis, Sauvignon Blanc
8°C (47°F)	Sweet and sparkling wines	Sauternes, Muscats
7°C (45°F)		Champagne, Cava, Asti
6°C (43°F)		

\*Take to [www.bestwineservingtemp.com/wine-serving.html](http://www.bestwineservingtemp.com/wine-serving.html) for more information. © 2006 Dineer Tasting Wines.

At our Harvest Party, see what you like? Like what you taste? Why not make it an opportunity to enroll in one of our wine-making classes?

### Barrels of Fun

For the most original spot to host your next special event, Vino Divino tops them all. Private parties are catered like no other at the winery and we specialize in

- Bar Mitzvahs
- Communions
- Wine Tastings
- Cocktail Parties
- Holiday Events
- Birthday Parties
- Corporate Events
- Business Meetings

With a choice of sit-down dinners, buffets or barbecues, we ensure an unforgettable function. Tents are available for outdoor affairs. Call today for more information or visit our website.

## OUT OF THE CLOSET

Sadly, many wine collections have been damaged because of instability in temperature and moisture. High temperature (> 65°F) causes the wine to age prematurely, thus losing its flavor and balance. When chilled too cold, the wine also loses its flavor and aromas. Keep the wines away from sunlight and heat exposure; store them in cellars, wine fridge, and or temperature-controlled rooms. Wide fluctuations in temperature will damage the wine and the cork. The Ideal range of temperature for storing RED WINE is 50-55°F. WHITE WINES can be stored at lower ranges at 45°F.

Humidity is another factor. If the humidity is too high, mold can grow and cellar woods and wine labels can be damaged. If the environment is too dry, the cork will crack and air will leak into the bottle, again ruining the wine. Ideal humidity for wine storage ranges from 60-75% RH.

# 2013 WINEMAKING AWARDS



## CONGRATULATIONS! 2013

Chilean Wine Tasting Award Winners



## THE RALPH VALENTI BEST IN SHOW AWARD

Vintage chart goes here

Jack Vanchieri  
**Mezcla de Chile**  
60% Cabernet, 30% Malbec, 10% Carmenere

### GOLD MEDAL

Richard Caldone  
**Red Blend**  
70% Malbec, 30% Syrah

### SILVER MEDAL

Anthony Tacopino  
**Red Blend**  
80% Cabernet, 20% Syrah

### BRONZE MEDAL

Frank Gagliardo  
**Malbec**  
100% Malbec

## 2013 California Winemaking Schedule

### Session 1 (September-October)

- Crushing the grapes
- Preparation for fermentation

### Session 2 (September-October)

- Pressing the grapes
  - Filling the barrel
- (7 to 10 days after crushing the grapes)

### Session 3 (February)

- Racking the wine
- Topping off the barrel

### Session 4 (June-July)

- Bottling the wine
- Labeling the wine