

Women in Wine

Tasting & Pairing



PAIRING MENU

March 2022

STATION ONE

TEMPURA CAULIFLOWER
Serrano, Whipped Goat Cheese, Scallion

Paired With:

CAMBRIA ESTATE | JULIA'S VINEYARD ROSE OF PINOT NOIR

STATION TWO

CRAB FENNEL SALAD
Grapefruit Aioli, Crispy Wonton

Paired With:

FREEMARK ABBEY | SAUVIGNON BLANC

STATION THREE

CHICKEN SAUSAGE RAVIOLI
Brown Butter, Hazelnut

Paired With:

MATANZAS CREEK | CHARDONNAY

STATION FOUR

STRIP LOIN
Broccolini, Fingerling Chip, Crimini Mushroom Jus

Paired With:

PENNER ASH | ESTATE VINEYARD PINOT NOIR
ARROWOOD | CABERNET SAUVIGNON

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WINE DESCRIPTIONS

CAMBRIA ESTATE | JULIA'S VINEYARD ROSE OF PINOT NOIR

Aromas of white peach, strawberry, and citrus. The palate is medium-bodied, with balancing and refreshing acidity, leading to a finish that expresses watermelon and grapefruit.

FREEMARK ABBEY | SAUVIGNON BLANC

Aromas of honeydew melon, mandarin, lemongrass, and peach. The palate is fresh and vibrant with flavors of cantaloupe, apricot, tangerine, and white floral notes. The finish has plenty of minerality and viscosity which makes it great on its own or paired with a variety of fresh, seasonal spring and summer dishes.

MATANZAS CREEK | CHARDONNAY

This wine exhibits aromas of lemon curd, snickerdoodle cookie, apple cobbler, fresh ginger, caramel apple, clove and brown sugar paired with an unctuous, creamy mouthfeel with great acidity.

PENNER ASH | ESTATE VINEYARD PINOT NOIR

Light to medium-bodied, Oregon Pinot is more finely boned than California Pinot, and displays a wide, aromatic range of flavors including strawberry, raspberry, delicate floral notes, and earthier notes like mushroom and truffle.

ARROWOOD | CABERNET SAUVIGNON

Dark and vivid in the glass, the bouquet teems with juicy blackberries, dark cherries, black currant, and subtle notes of anise, spice, and cigar box.