

Suggested Food Pairings for Vina Robles Wines

Food and wine are not simply to provide us with sustenance; they provide us with pleasure. We hope you find that these pairings do just that. The following are suggestions for dishes that have flavors which are complimentary to the flavors of our wines. We have provided simple dishes as well as more complex creations. The more complex suggestions, *in italics*, were provided by a local chef during a moment of inspired creativity. Don't be ruled by what you read here. Your very personal favorite food pairing is truly the best. Sante!

Cuvée Collection Wines

Suendero - Meritage

- Elegant roasted fowl
- Roast beef and or grilled leg of lamb
- Fourme d'Ambert cheese

Signature - Petit Verdot Based Blend

- Braised beef with soy sauce and ginger
- Sautéed Portobello mushrooms with shallots and aged balsamic vinegar
- Venison Osso Bucco with red wine, roasted quail with grilled polenta, gorgonzola and port sauce
- Grilled lamb with Romesco sauce, toasted almonds and Xeres vinegar
- Fricassee of monk fish with morels, tarragon and cream
- Zamorano cheese

Syrée - Syrah Based Blend

- Strong stew and or braised short ribs
- Grilled beef and lamb
- Aged Gouda

Estate Wines

Sauvignon Blanc - Jardine

- Excellent as an aperitif and with hors d'oeuvres and light appetizers or tapas
- Seared scallops with a mango/papaya salsa
- Any pan fried white fish
- Pasta with cream sauces (fettuccini Alfredo)
- *Caldo de Costeno – slightly spicy fish stew with ancho chilies tomato, cilantro and annatto*

Chardonnay - Edna Ranch

- Excellent as an aperitif
- Hard or semi soft cheeses
- Pasta dishes, poultry, veal or fish
- Alsatian dishes such as pork knuckle or veal
- Fresh oysters with soy-wasabi dipping sauce

Viognier - Huerhuero

- Dry goat or cow's milk cheese
- Shellfish, firm-fleshed white fish or white meat

Roseum - Huerhuero

- A "summer wine" for aperitif or good times around your garden grill
- Field green salad accented with fruit
- Gourmet pizza with garlic and caramelized onion
- Roast chicken with lemon and rosemary
- Light pastas seasoned with Provençale herbs

RED⁴ - Huerhuero

- BBQ grilled vegetable
- Leg of lamb braised with thyme
- Short ribs with wine reduction
- Beef Bourguignon

Cabernet Sauvignon

- Tapas, any steak or fillet
- Pasta with robust red sauces
- Roast lamb / rack of lamb with rosemary jus
- Roasted pork loin with red wine sauce
- *BBQ stuffed leg of lamb with figs and blue cheese rosemary jus*

Zinfandel

- *Grilled pork ribs marinated in soy and ginger, served with chipotle and molasses bbq sauce*
- *Wild mushroom cannelloni with veal and tomato sauce*
- Your special Thanksgiving Turkey
- Chocolate truffles
- Hard cheeses such as Reggiano

Petite Sirah - Jardine

- Santa Maria tri-tip or any other marbled steak
- Piperade, Venison with juniper berries and mustard sauce
- *Grilled sea scallops with Ranchero sauce and corn soufflé*