



PAIRING FOOD WITH TREFETHEN WINES

Janet Trefethen's keen sense of taste and years of experience in pairing food with our wines has led to the suggestions and personal notes outlined below. We hope that they will inspire you to hone in on flavors that bridge your culinary talents with our award-winning estate grown wines from the Oak Knoll District of Napa Valley.

We are excited to partner with you and share in an evening of delicious food, wonderful wines and great company.

Cheers and Bon Appetit!

OUR CULINARY BACKGROUND

Janet Trefethen is a vintner, a competitive horse rider, and also an accomplished chef. In 1973, there were 45 wineries in Napa Valley led by pioneering families such as Mondavi, Chappellet, Davies (Schramsberg), May (Martha's Vineyard), Eisele, Trefethen and Rhodes (Bella Oaks Vineyard). These founding families saw a clear vision of Napa Valley producing world-class wines and ultimately being a world-class culinary center. Having no place to enjoy fine-dining in Napa in the early years, these pioneering families created **The Napa Valley Cooking Class**. Over the years, highly acclaimed guest chefs, including Jeremiah Tower, Thomas Keller, Wolfgang Puck and Barbara Tropp were regular guest teachers. Michael Chiarello cooked for the group in the 1990s and returned to Trefethen 10 years later to film his acclaimed show *Easy Entertaining* for the **Food Network**.

Janet also had special guests in her own home kitchen. In the 1990s, as a segment for *Good Morning America* Janet cooked a Christmas dinner served with our beautiful Estate Chardonnay for Julia Child. Not an easy feat!

Trefethen's third generation, Lorenzo and Hailey Trefethen also have the family's passion for cooking. As early adopters and avid supporters of the "farm-to-table" movement, Hailey manages the family's five-acre sustainable garden at the winery. *La Huerta* also provides our employees with over 15,000 pounds of fruits and vegetables annually.



JANET'S WINE DINNER NOTES

As you well know, many main ingredients, such as pork, chicken, and pasta are inherently fairly neutral—the focus often of the dish is in the seasoning and sauce. Therefore, I am including for each wine, a complimentary herb, spice or seasoning that brings the best out in our wine.

I appreciate having a few dishes that are low in protein such as a salad course or a mid-course with pasta.

Please arrange for bread to be on the table. Ideally, the bread would be accompanied with nice olive oil or top quality butter. I find that it helps cleanse the palate between wines and helps to absorb alcohol.

As a rice farmer's daughter and one that still actively farms rice, anytime you can incorporate rice into one of the dishes would be terrific.

CULINARY IDEAS FOR EACH WINE

Dry Riesling

- Cilantro, ginger and lime bring out the best in this extraordinarily food friendly wine
- Wonderful as an aperitif and with a multitude of dishes
- Works well with spicy dishes as well as Asian flavors
- Avoid: tomatoes, cheeses, and sugar
- Won the "Best Wine with Oysters Competition" in 2013. It can be fun to start with oysters or a few other finger foods for those that don't like oysters: smoked trout, Poke, Asian dishes
- Cured Meat: Spicy Style Hard Salami

Chardonnay

- Compatible fruit/spices: almonds, hazelnuts, fresh chopped tarragon, lime zest, lemon thyme, mild melon flavors (i.e. cantaloupe), capers, Fuji, Honey Crisp, and Golden Delicious apples
- Complex with bright acidity, this wine brings out the best in foods
- Mild mustard or restrained use thereof
- Scallops pair well
- Cheese: Goat Cheese Spiked with Tarragon
- Cured Meat: Mortadella with Pistachios

Merlot

- Complementary spices: black pepper, allspice, mustard, and sage
- Can carry lighter meat, such as pork or lamb, or poultry dishes, as well as pasta with cooked tomato sauces
- Small game birds marinated with black pepper and allspice are happy partners
- Five spice slow rendered duck breast is a winery favorite
- Mushrooms and parmesan are great accompaniments
- This wine works well with eggs also, fried or sous vide are best
- Cheese: Piave Vecchio
- Cured Meat: 5 Spice Duck Confit

Dragon's Tooth

- This wine really likes beef with some fat (such as short ribs), game animals with a little fat (duck), polenta with mushrooms and game sauce
- Our Bordeaux red wine blend of Malbec, Petit Verdot and Cabernet Sauvignon
- Sausage with peppers and onions pairs well
- Cheese: Midnight Moon from Cypress Grove or Aged Cheddar
- Cured Meat: Spicy Style Hard Salami

Cabernet Sauvignon

- Complementary spices: thyme, black pepper, rosemary
- Venison or beef pair better than lamb or pork
- Mushrooms make an excellent bridge between the meat and wine
- Rare Ahi tuna in a peppercorn crust goes well with young Cabernet Sauvignon
- Cheese: Piave Vecchio or Pecorino Pepato
- Cured Meat: Sopressata or Hard Salami finished with Black Pepper

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- Complementary spices: thyme, black pepper, and rosemary
- Slow cooking techniques with red meats are a natural pairing such as beef stew or braised meats
- Vinegar or mustard BBQ - minimal smoke
- Chocolate is not compatible to the nuance of this wine
- Cheese: Triple Cream Brie - add Spicy Mixed Nuts and Fig (fresh/roasted/or jam) to create an ideal finishing course

