



Week 24 Virtual Wine Tasting White Wing Flight

Wine Preparation:

These white wines have been in bottle for 4-6 years. Therefore, they will all need to be decanted prior to tasting. We recommend refrigerating the wines and then decanting them an hour before tasting.

With 3 bottles to decant and give time to develop their aromas and flavors, many people may not have multiple decanters to utilize at once. Don't worry, a glass pitcher, large glass vase, or even the container for your blender will do. Just make sure it is clean and dry before pouring your wine.

Food Pairing:

We recommend dishes with basil, lime, avocado or garlic.

- Homemade Guacamole and Chips
- Roasted Brussels Sprouts with Pecans and a sweet Balsamic Reduction
- Asparagus Risotto
- English Pea Ravioli with Crab or Lobster
- Angel Hair Pasta with Basil Pesto
- Yellowtail Sushi with Avocado
- White Fin Fish, such as Cod or Halibut

A note from our winemaker: Foods that are high in acid will overpower these wines and muddle their flavors. Stay away from tomato based sauces.