

Zaca Mesa

Wine & Food Pairings

	<i>Herbs & Spices</i>	<i>Vegetables</i>	<i>Fish & Seafood</i>	<i>Meats</i>	<i>Cheeses</i>	<i>Other</i>
Viognier	Bay leaf, ginger, mint	Most green vegetables	Sea bass, snapper, sole, oysters	chicken, pork, turkey, game birds	mozzarella, feta, goat, ricotta, Swiss	sushi or Thai
Chardonnay	Basil, clove	Corn, potatoes, pumpkin, tomato, squash	tuna, trout, swordfish, salmon	chicken, pork, turkey, game birds	parmesan, berretta	risotto
Z Blanc	Basil, tarragon, thyme	Carrots, corn, onions, potatoes	halibut, crab, lobster, black cod	chicken, pork, game birds	brie, jack, gouda	ceviche
Z Cuvee	Basil, oregano, rosemary, fennel	Beets, eggplant, tomatoes, mushrooms	salmon, tuna (baked, grilled, sautéed)	bacon, beef, duck, lamb, game	aged cheddar, brie	BBQ, pizza, tapas
Syrah	Allspice, chili pepper, cumin, pepper, rosemary, sage	Eggplant, black beans, mushrooms, root vegetables	blackened meaty fish (salmon, tuna)	beef, lamb, game	cheddar, goat, aged gouda, gruyere, camembert	semi-sweet chocolate, cassoulet

Acidity

- High acid wines (pH from 3.0 to 3.4; our Chardonnay and Viognier) can usually pair well with a wide variety of foods
- High acid foods (tomatoes,...) make most wine flat & tannic wines (agreeable reds like our Black Bear Block Syrah) seem hard and bitter

Salty vs Sweet

- Salty foods will dull the flavors of many wines. To counter this, serve wines that are slightly sweet.
- Likewise, foods with fruity (sweet) components are best with fruity wines (Viognier and Z Cuvee)

Complimenting

- Match delicate wines (Viognier, Chardonnay) with delicate food (sole, sea bass)
- Match bold wines (Syrah, Roussanne) with bold, big flavored foods (grilled steak, lamb, rich cheeses)
- Match great food with great, complex wines and everyday foods with everyday wines