

Open Baskets

In pairing chocolate and wine, it is suggested to look for similarities rather than contrasts. Chose wines at least as sweet if not sweeter than the chocolate you are pairing it. Also look for similar flavor notes. Mellow wines with mellow chocolates. Full bodied reds compliment the bittersweet and semisweet chocolates. A fruity wine will pair better with a fruit or fruit based chocolate.

Wine Varietal	Category	Suggested Cheese	Suggested Chocolate	Why?
Cabernet Sauvignon	Full Red	Aged Gouda, Aged Sharp Cheddar, Blue	Bittersweet Dark Chocolate 70%- 100% cacao, Semisweet chocolate 50% - 69% cacao, chocolate covered fruit, mint chocolate	About Cabernet Sauvignon - The Cabernet Sauvignon grape generates some of the finest red wines in the world. Dominant in Bordeaux's Medoc region, it thrives well practically throughout the world, given it is not too cold. In certain appellations in France, and more recently in California's Napa Valley, it produces wines that are acclaimed for their richness in flavor and complexity. The classic Cabernet flavor features deep, dark fruits, primarily blackcurrant (cassis) and are
Champagne or Sparkling	White	Brie, Camembert	Most varieties.	
Chardonnay	Medium Dry White	Jarlsberg, Brie, Camembert, Munster, Guyere	French vanilla chocolates	About Chardonnay - Chardonnay is one of the most widely-available and -purchased varietals because of its broad versatility and easy cultivation. It is used in France to create stellar white Burgundies and is also the principal grape used in Champagne production. Produced in almost every wine-producing area of the world, Chardonnay features rich and complex flavors of figs, apples, sweet butter, citrus and hazelnuts. The finest examples of Chardonnay are medium-
Gewürztraminer	Dessert wine	Smoked Gouda, Goat Cheese, Boursin	Milk Chocolate	About Gewürztraminer - Most people think of Gewürztraminer as the sweet white wine with the unpronounceable name. Originally from Germany, Gewürztraminer is pronounced 'ga-VERTZ-trah-MEE-ner' - the name means <i>Spice Grapes</i> . It is primarily grown in Germany, Alsace France, and in smaller amounts in California and Australia. Gewürztraminer tend to be a sweet white wine, although they do make dry versions. The aroma is a flowery, spicy one, with particular odors of roses and lychees. While you often can drink Gewürztraminers young, some benefit from 2-4 years worth of aging. It should be served at around

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Merlot	Versatile Medium Red	Aged Cheddar, Parmesan, Aged Gouda, Provolone, Blue	Semisweet chocolate 50% - 69% cacao, Milk Chocolate, chocolate covered fruit	About Merlot - The Merlot grape has achieved elevated levels of success throughout the past few years. Much of this success lies in the versatility of the varietal. Merlots can run the gamut from light and straightforward to deep and complex. Often less tannic than Cabernet Sauvignon, Merlots are generally full-bodied, deeply hued, high in alcohol and feature notes of cherry, plum and chocolate. It is not widely known that Merlot is blended with Cabernet Sauvignon to create some of the finest wines at the great estates of France's
Pinot Grigio/ Pinot Gris	Light White	Ricotta, Fontina, Provolone		About Pinot Gris and Pinot Grigio are actually the same white grape, with two different names. In Italy and California this wine is known as pinot grigio, while in Oregon and France it's known as pinot gris. Other countries use the terms interchangeably. The pinot grigio grape is in essence a white mutation of the pinot noir grape, which is red. Most pinot grigio wines are created in Italy. The Italian version of pinot grigio is typically dry (not sweet) and light, with a mineral taste to it. Californian variants of pinot grigio tend to be richer in flavor,

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Pinot Noir	Smooth Red	Parmesan, Fontina, Asiago, Cambozola	Bittersweet Dark Chocolate 70%- 100% cacao, Semisweet chocolate 50% - 69% cacao, chocolate with fruit ganache or fruit crème	About Pinot Noir - Pinot Noir is one of the most demanding and tricky grapes to grow yet yields the ultimate reward to the grape growers and winemakers who choose to take on the challenge. In their finest form, Pinot Noir grapes produce wines that can be high in alcohol, light in color and low in tannin. The best examples are lush and multi-dimensional, with notes of black cherries, red berries, earth and spice, with an aroma that's reminiscent of everything from herbs and cola to bacon and roses. One of the most exciting developments in the world of wine is the recent advances Oregon and California winemakers have made in producing first rate Pinot Noirs, respectable rivals to the legendary reds of French Burgundy. Although more difficult to cultivate there is no other grape that
Riesling	Dessert Wine	Gouda	Milk Chocolate	
Sangiovese	Red	Asiago, Parmesan, Fontina, Salata		About Sangiovese is best known as being the fruity, fresh wine that is at the core of all traditional Italian Chianti wines. Chianti is the wine traditionally served in a basket-bottle, served with lasagna and pasta with red sauce. For the longest time you could not get a straight sangiovese wine, but in modern times you can find it occasionally. Most Sangiovese is grown in the Chianti region of Tuscany, Italy. Sangiovese is a rather hefty red wine, and goes well with well-seasoned foods. Sangiovese should be served at 59F and is good for up to 10 years, for a good variety. If you can find any, 1997 was

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Sauvignon Blanc	Dry White	Goat Cheese, Feta, Fresh Mozzarella, Ricotta	Milk Chocolate	About Sauvignon Blanc - This crisp, highly acidic, and light-to-medium-bodied grape is recognizable for its prominent grassiness, herbaceous flavor and aroma. It is grown throughout the world in warmer climates such as California and New Zealand as well as in the Loire Valley and Bordeaux regions of France and Northeastern Italy. Depending on where the grape is grown, the flavors may be more fruity. Highly prized for its ability to grow in many regions, its versatility within age range, and its accessibility, Sauvignon Blanc
Syrah, Shiraz, Petite Sirah	Medium to Full Red	Aged Goat Cheese, Asiago, Aged Cheddar	Bittersweet Dark Chocolate 70%- 100% cacao, Semisweet chocolate 50% - 69% cacao	About Syrah / Shiraz - Syrah with its lush, full-bodied, spicy and complex flavors produces some of the most famous wines of the French Rhone including Hermitage and Cote-Rotie. It has become the most popular red wine in Australia (where it is called Shiraz) and has become increasingly popular in California (where it is called Petite Sirah). The Syrah grape is amenable to blending with other varietals. This blending often provides more backbone and structure that can be lacking in some unblended wines. There is a wide variety of Syrahs that run the gamut from soft and medium-bodied wines with some berry qualities to deeply hued, intense wines with dominant

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Zinfandel	Mild Red	Asiago, Aged Cheddar, Aged Gouda, Parmesan, Dry Jack	White Chocolate, Semisweet chocolate 50% - 69% cacao, Chocolate containing cinnamon or ginger, mint chocolate	<p>About Zinfandel - Grown throughout America, Zinfandel is often referred to as the "American grape" or the "new-world grape that has been around for a long time." Believed to be indigenous to Croatia, Zinfandel has had a long standing presence in California. The warm, sunny regions of California where the grapes are grown yield large quantities of high quality grapes that are high in sugar and as a result high in alcohol. The high alcohol content in these wines has been balanced in these brilliantly hued wines by the presence of deep fruit flavors, exotic spices and smooth tannins. Find</p>