





















THE PERFECT BITE

BY WINE DIALOGUES





















J VINEYARDS CUVÉE 20	J VINEYARDS RUSSIAN RIVER VALLEY CHARDONNAY	WILLIAM HILL ESTATE WINERY NAPA VALLEY CHARDONNAY	TALBOTT VINEYARDS SLEEPY HOLLOW CHARDONNAY	GALLO SIGNATURE SERIES RUSSIAN RIVER VALLEY CHARDONNAY
SPARKLING	CHARDONNAY			
 Point Reyes Bay Blue +  Honey + Almond Cracker = Brings out the almond note showcasing the <i>en tirage</i> time and is a great play on salty and sweet	 Beemster Gouda (Aged 18 mo.) +  Orange Marmalade + Water Cracker = The marmalade highlights the wine's lemon curd note, while the cheese salinity helps to accentuate the minerality	 Cabot Extra Sharp Cheddar +  Quince Paste + Almond Nut Thin = Showcases the integration of oak; brings out fresh fruit character; contrasts the wine's creamy mouthfeel	 Mt Tam +  Asian Pear / Pear (skinless) + Water Cracker = Helps to accentuate the richness of the body of the wine, as well as the juicy fruit notes and well-integrated finish	 Mt Tam +  Apple (skinless) + Wheat Cracker = Showcases creamy richness and ripe apple notes
TALBOTT VINEYARDS KALI HART CHARDONNAY	J VINEYARDS "BLACK" PINOT NOIR	TALBOTT VINEYARDS SLEEPY HOLLOW PINOT NOIR	TALBOTT VINEYARDS KALI HART PINOT NOIR	GALLO SIGNATURE SERIES SANTA LUCIA HIGHLANDS PINOT NOIR
	PINOT NOIR			
 Beemster Gouda (Aged 18 mo.) +  Dried Apricot + Water Cracker = Shows ripe stone fruit notes, enhances the long finish to be more complex, elegant acidity is highlighted	 Gruyère +  Mixed Berry Jam + Large Square Cracker = Highlights the plush fruit notes	 Lamb Chopper Cheese +  Cranberry Relish + Square Wheat = Showcases the layers of fruit, fresh and dried, as well as the vibrant acidity	 Gruyère +  Black Truffle Oil + Water Cracker = Showcases the earthy character	 Morbier +  Dried Mixed Berries + Whole Wheat Cracker = Highlights the plush fruit notes

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MACMURRAY ESTATE VINEYARDS RUSSIAN RIVER VALLEY PINOT NOIR	J VINEYARDS RUSSIAN RIVER VALLEY PINOT NOIR	BRANCAIA ILATRAIA	WILLIAM HILL ESTATE WINERY NAPA VALLEY CABERNET SAUVIGNON	LOUIS M. MARTINI NAPA VALLEY CABERNET SAUVIGNON
PINOT NOIR		BORDEAUX VARIETALS		
 Lamb Chopper Cheese +  Cherry Preserve + Pecan Nut Thin = Showcases the classic fruit qualities of the Russian River Valley, as well as, softens the tannin structure	 Mt Tam +  Cranberry Relish + Panforte = Showcases the baking spice notes and acidity structure	 Parmigiano Reggiano +  Fig Jam + Water Cracker = Intensifies the fruit	 Drunken Goat +  Blackberry Jam + Almond Nut Thin = Showcases barrel maturation and black fruit	 Point Reyes Bay Blue +  Fig Jam + Whole Wheat Cracker = Showcases savory fruit and blackberry notes
ORIN SWIFT PAPILLON	DON MIGUEL GASCÓN MALBEC RESERVA	WILLIAM HILL ESTATE WINERY NAPA VALLEY BENCH BLEND	BRANCAIA TRE	ORIN SWIFT ABSTRACT
RED BLENDS				
 Point Reyes Bay Blue + None + Panforte = Enhances the subtle spice and dark fruit notes	 Manchego +  Pomegranate Molasses + Pecan Nut Thin = Brings out pepper notes and rich ripe fruit notes	 Mimolette +  Plum Jam + Thicker "Ritz-esque" Cracker = Showcases jammy fruit	 Parmigiano Reggiano +  Cranberry Relish + Water Cracker = Brings out the savory fruit characteristics, and softens the tannins	 Parmigiano Reggiano +  Black Pepper / Balsamic + Prosciutto = Brings out game qualities and stewed fruit notes