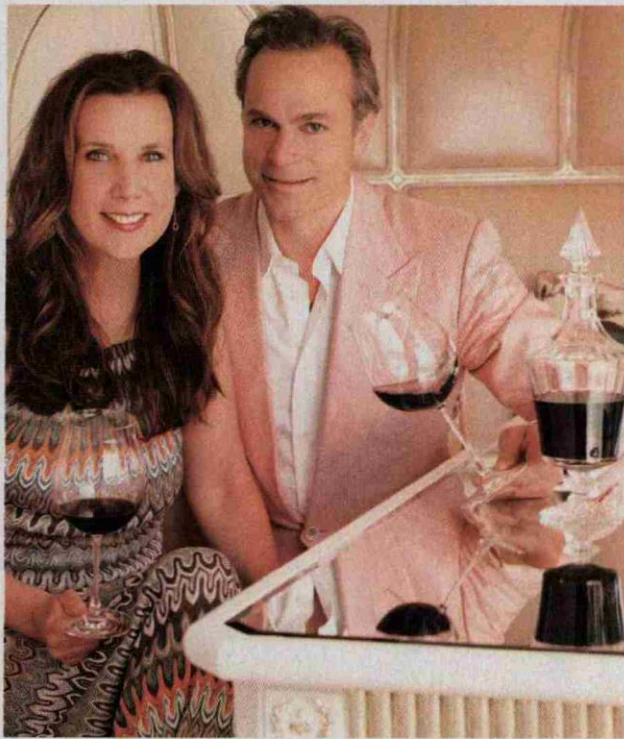


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A Perfect Pairing

Q&A with Gina Gallo and Jean-Charles Boisset by Kathleen Doane



When Gina Gallo, granddaughter of wine-producing legend Julio Gallo, married Jean-Charles Boisset, scion of France's great wine-making Boisset family, it was the blending of two great dynasties. As co-chairs of the Cincinnati International Wine Festival, they represent the industry's ultimate power couple.

How are you each putting your own stamp on two of the world's great wine-producing companies?

J-CB: My sister, Nathalie, and I have helped to recreate our family's namesake winery, Jean-Claude Boisset, into a boutique artisan producer in Burgundy. And we have created a Franco-American company with wineries that include Buena Vista Winery, DeLoach Vineyards in the Russian River Valley, and Raymond Vineyards in Rutherford in the Napa Valley. **GG:** For our Gallo Signature Series, I have a lot of freedom to work with our best estate grapes. In terms of wine style, I strive

to create balanced wines that bring all of the different elements together in a seamless way.

From a producer's standpoint, what is the most important innovation in the past 25 years?

J-CB: For our family winery, it's been the transition to organic and biodynamic farming. At the time that we embarked on this path in the mid-1990s, it was a return to the past and at the same time, a deep innovation for modern viticulture. **GG:** In terms of fermentation, I am excited about working with concrete eggs that we're using to craft our Gallo Signature Series Sonoma Coast Chardonnay. Their rounded shape creates a seamless vessel that gives the wine a silky texture that I love.

Are there some general rules for pairing wine and food?

J-CB: Embrace your own creativity and trust your palate! If you love it, it's the perfect pairing! **GG:** I like to consider the weight of the wine and the weight of the food, so that one never outshines the other. For example, a crisp white goes hand-in-hand with summer fare, and a very full-bodied Cabernet holds its own against a prime cut of steak.

What is a good strategy for enjoying a few hours at the Wine Festival?

J-CB: It's our first visit to the festival, so we cannot wait to discover all that it has to offer! **GG:** I like to taste by region. It is interesting to see how different producers create a unique expression of a certain grape variety from a certain place.

Is there a bottle in your personal collection that you are saving for a most special occasion?

J-CB: We are fortunate to have many wonderful bottles in the cellar, and wine creates a special occasion in and of itself. Embrace the opportunity to create memories with unique wines! **GG:** The bottle in our collection that is most special to me is a 2011 Pinot Noir that my husband and I made together to commemorate the birth of our daughters.