



Pairing with Cabernet Sauvignon

California-grown Cabernet Sauvignon is a rich and bold red wine with intense flavors. It pairs well with a variety of dishes that can complement its robust character. Here are some classic food pairings for California Cabernet Sauvignon:

Grilled steak: The full-bodied nature of Cabernet Sauvignon pairs exceptionally well with a juicy, well-marbled steak. The wine's tannins and acidity cut through the richness of the meat, creating a harmonious balance.

Lamb: Whether it's roasted leg of lamb or grilled lamb chops, the earthy flavors and tenderness of lamb complement the boldness of Cabernet Sauvignon. The wine's structure and dark fruit flavors provide a wonderful contrast.

Aged cheeses: Cabernet Sauvignon can stand up to the intensity of aged cheeses such as cheddar, Gouda, or Parmesan. The wine's tannins and fruit flavors complement the nuttiness and complexity of these cheeses.

Roasted or braised meats: Cabernet Sauvignon pairs well with slow-cooked, richly flavored meats like pot roast, braised short ribs, or roasted beef. The wine's depth and structure enhance the savory qualities of these dishes.

Mushroom-based dishes: Earthy mushrooms, such as portobello or shiitake, make an excellent pairing with Cabernet Sauvignon. Try mushroom risotto, grilled mushroom skewers, or mushroom-based pasta dishes.

Dark chocolate: If you're looking for a dessert pairing, dark chocolate with a high percentage of cocoa can be a delightful match for Cabernet Sauvignon. The wine's fruitiness and tannins complement the bittersweet notes of the chocolate.

Remember, these are general guidelines, and personal preferences may vary. Feel free to experiment and discover your own favorite pairings based on your taste preferences and the specific characteristics of the Cabernet Sauvignon you have.