



Pairing with Colombard

Colombard is a white grape variety that is commonly grown in California. It produces wines with crisp acidity, citrus flavors, and sometimes floral or tropical notes. When it comes to pairing California grown Colombard with food, here are some options to consider:

Light seafood dishes: The bright acidity and refreshing character of Colombard make it a great match for light seafood such as grilled shrimp, oysters, or ceviche. The citrus flavors in the wine complement the delicate flavors of the seafood.

Fresh salads: Colombard's crispness and lively acidity can cut through the richness of a salad and provide a vibrant pairing. Try it with a salad featuring fresh greens, citrus segments, and goat cheese or a classic Caesar salad.

Grilled poultry: Colombard pairs well with grilled chicken or turkey. The wine's acidity can complement the charred flavors from the grill, and its citrus notes can enhance the flavors of the poultry.

Creamy cheeses: Colombard can be an excellent choice to pair with creamy cheeses like Brie or Camembert. The wine's acidity helps to balance the richness of the cheese, creating a harmonious combination.

Light vegetarian dishes: If you're enjoying a vegetarian meal, consider pairing Colombard with dishes like vegetable stir-fries, roasted vegetables, or pasta primavera. The wine's acidity can cut through the flavors and provide a refreshing contrast.

Asian cuisine: Colombard's citrus flavors make it suitable for pairing with various Asian dishes. It can work well with sushi, Thai salads, or light stir-fries with citrus-based sauces.

Remember that personal taste preferences play a role in wine pairings, so feel free to experiment and discover your own favorite combinations. Additionally, the specific characteristics of the Colombard wine you have may vary, so it's always a good idea to taste the wine beforehand to determine its unique flavor profile and make the best pairing decisions.