



Pairing with Merlot

California-grown Merlot is a versatile and popular red wine that pairs well with a variety of dishes. Here are some wine pairing suggestions for California Merlot:

Grilled steak: The bold flavors of a well-marbled ribeye or New York strip steak complement the rich fruitiness and soft tannins of California Merlot. The wine's smooth texture and medium body provide a pleasant balance to the meat's juiciness.

Roasted lamb: The earthy and herbaceous notes in Merlot harmonize beautifully with the flavors of roasted lamb. Whether it's a rack of lamb, lamb chops, or a slow-cooked lamb roast, the wine's fruity character adds a touch of sweetness to complement the savory qualities of the meat.

Mushroom risotto: Merlot's medium body and vibrant fruit flavors make it an excellent match for mushroom-based dishes. The wine's soft tannins and acidity help cut through the richness of the risotto, while its berry and plum notes complement the earthy flavors of the mushrooms.

Grilled salmon: While many people associate Merlot with red meat, it can also be paired with certain fish dishes. Grilled salmon, especially when seasoned with herbs like dill or thyme, pairs well with California Merlot. The wine's moderate tannins and acidity provide a counterpoint to the fish's natural oils.

Tomato-based pasta dishes: Merlot's bright acidity and red fruit flavors make it a good companion for tomato-based pasta sauces. Whether it's a classic spaghetti Bolognese or a hearty lasagna, the wine's medium body and smooth texture enhance the overall dining experience.

Aged cheeses: California Merlot's supple tannins and fruit-forward profile work well with a variety of cheeses. Try pairing it with medium to hard cheeses like aged Cheddar, Gouda, or Parmesan. The wine's sweetness complements the nutty and salty flavors of the cheeses.

Remember that personal preferences may vary, so feel free to experiment and explore different combinations to find your own perfect pairing. Cheers!