



## Pairing with Vermentino

Vermentino is a delightful white wine grape variety that thrives in the warm climate of California. It produces wines with bright acidity, refreshing citrus flavors, and a touch of minerality. When it comes to pairing California grown Vermentino, there are several options to consider. Here are a few wine pairing suggestions:

**Grilled Seafood:** Vermentino's crisp acidity and citrus notes make it an excellent match for grilled seafood dishes. Try pairing it with grilled shrimp, scallops, or a lightly seasoned white fish like halibut or sea bass. The wine's vibrant flavors will complement the smoky char and enhance the natural sweetness of the seafood.

**Mediterranean Cuisine:** Vermentino's herbal and mineral characteristics make it a great choice for Mediterranean-inspired dishes. Pair it with dishes like Greek salad, lemony grilled chicken, roasted vegetables, or light pasta dishes with fresh herbs. The wine's acidity will cut through the richness of olive oil and feta cheese while complementing the vibrant flavors of the Mediterranean ingredients.

**Goat Cheese:** Vermentino's zesty acidity pairs wonderfully with creamy and tangy goat cheese. Enjoy a glass of Vermentino with a cheese plate featuring fresh goat cheese, either on its own or incorporated into dishes like salads or tarts. The wine's citrus flavors will enhance the cheese's creaminess and provide a refreshing contrast.

**Spicy Asian Cuisine:** Vermentino's crispness and lively fruit flavors can help balance the heat in spicy Asian dishes. Pair it with Thai or Vietnamese cuisine, such as spicy green curry, lemongrass-infused dishes, or shrimp spring rolls. The wine's acidity and citrus notes will cool down the spiciness and harmonize with the aromatic herbs and spices.

**Fresh Summer Salads:** Vermentino's vibrant acidity and refreshing character make it an ideal choice for fresh summer salads. Pair it with salads featuring crisp greens, citrus fruits, avocado, and grilled vegetables. The wine's citrus notes will mirror the salad's flavors and provide a lively accompaniment.

Remember, these pairings are suggestions, and personal taste preferences may vary. It's always a good idea to experiment and find your own perfect pairing with California grown Vermentino. Cheers!