



NATIONAL ASSOCIATION OF
CATERING EXECUTIVES
50 YEARS | 1958-2008



The "Popcork" Experience™ Gone 'Green':

Exploring 'Green' Wine & Food Pairings



Sauvignon Blanc
Matua Valley
Hawke's Bay NZ (SF)



Chardonnay
Bonterra Vineyards
Mendocino CA (CO)

<i>Lemon Popcorn</i>	<i>Salty Popcorn</i>
<i>Sugar Popcorn</i>	<i>Chile Popcorn</i>



Pinot Noir
MacMurray Ranch
Sonoma Coast CA (SF)



Cabernet Sauvignon
Bonterra Vineyards
Mendocino CA (CO)

Taste is very personal; however, the following taste perceptions are often experienced by people.

- *Salt in food decreases the % of hotness in wine.*
- *Salt in food decreases the taste of acidity in wine.*
- *Salt in food increases tastes of sweetness in wine.*
- *Acidity in food lowers the perception of acidity in wine.*
- *Fat in food lowers the perception of acidity & tannin in wine.*
- *Spicy, hot foods increase the perception of heat and tannin in wine.*
- *Sweetness in food lowers the perception of sweetness in sweet wines.*
- *Sweetness in food lowers the flavor of fruit in dry wines.*

Spicy Hot Foods:

Slightly Sweet Wines

Rieslings, Chenin Blancs, Gewurztraminers

Dry Whites

Sauvignon Blanc

Sparkling Wines

Inexpensive

Low Tannin, Fruity Reds

Beaujolais, Pinot Noir,

Côtes du Rhône Villages, Dolcetto, Light Zinfandels

Acidic Tart Foods:

High Acid Wines

Sparkling Wines, Sauvignon Blanc

Cool Climate Chardonnays

Chianti, Valpolicella

Rich, Fatty Foods:

Acidic and/or Oaky Whites

Full-bodied Chardonnays,

Sauvignon Blancs, Pinot Blancs

Tannic, Full-Bodied Reds

Cabernet -based blends,

Northern Rhône Wines, Barolo,

Barbaresco, Full-bodied Zinfandels

Salty or Smoked Foods:

Slightly Sweet White Wines

Rieslings, Chenin Blancs, Gewurztraminers,

Inexpensive Sparkling Wines

Light Fruity Reds

Beaujolais, Pinot Noir

Light Zinfandel

Foods with Sweetness:

With Slightly Sweet Savory Foods

Slightly Sweet Wines

Rieslings, Chenin Blancs,

Gewurztraminers

With Desserts... Very Sweet Wines

Late Harvest Rieslings, Sauternes



(SF) = The grapes used to make this wine are from vineyards using Sustainable Farming practices.
(CO) = The grapes used to make this wine are from vineyards that are Certified Organic.

*Developed by Sharon Charny, 2006
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