

Fireworks Pairing

4:00-7:00 pm, Saturday, July 3, 2010

WINES	FOOD PAIRINGS
<p>Tramin, Pinot Grigio, <i>Crisp White</i>, Alto Adige, 13.5%, 2009, This wine has a beautiful floral nose, with almonds & minerals; more body than most PG's; a lot going on; peach, apricot, etc. Paired well with chunky tomato sauce on fish cakes. Reg. \$15.99 \$12.79 at Pairing</p>	<p>Café Piazza Dolce is providing this awesome food pairing: Littleneck Clams in a Tramin wine habanero broth garnished with slivered scallions</p>
<p>Jelu, Torrontes, <i>Soft White</i>, Argentina, 13.5%, 2009; Lime on the nose and in the mouth; complex, with nice stone fruit with a lean and mineral mouth-feel; Reg. \$13.99 \$11.19 at Pairing</p>	<p>Peanut Dipping Sauce with Croutons Wild Thymes Indonesian Peanut Dipping Sauce with Croutons Sauce Reg. \$6.99 ea \$5.59 at Pairing</p>
<p>Stephen Ross Chardonnay, <i>Rich White</i>, CA, 14.3% Made in the traditional Burgundian style, this wine is aromatic and fruit forward, rich on the palate with good acidity, and finishes with a hint of oak and tropical fruit flavors Reg. \$24.99 \$19.99 at Pairing</p>	<p>Popcorn with VBCC Butter & Sea Salt Popcorn drizzled with Sea Salt Butter from Vermont Butter & Cheese Creamery Reg. \$7.99 ea, \$6.39 at Pairing</p>
<p>Savignola Paolina Chianti Classico, Sangiovese 85%, 15% Colorino & Malvasia <i>Smooth Red</i>, Tuscany, It 13.5%, 2007. This wine presents overtones of berries blended with spicy notes, and is well structured on the palate, with a velvety finish. Reg. \$19.99 \$15.99 at Pairing</p>	<p>Parmesan Tuilles (Crisps) Cow, Italy. Parmigiano Reggiano baked into lacy perfection Reg. \$16.99/lb, \$13.59 at Pairing</p>
<p>Chono 100% Organic, Carmenere, <i>Smooth Red</i>, Maipo, Chile, 14.0%, 2006, pepper, green, peppercorns, real character, unfiltered Reg. \$15.99 \$12.79 at Pairing</p>	<p>Bresaola Cured beef thinly sliced fresh from our slicer Reg. \$21.99/lb, \$17.59 at Pairing</p>
<p>Dancing Coyote Petit Syrah <i>Bold Red</i>, Clarksburgh, CA 14.8% 2008 Beautiful dark fruity nose; nicely balanced; Reg. \$15.99 \$12.79 at Pairing</p>	<p>Leyden Cheese Cow, Holland. Cool & creamy with warming flavor from cumin seeds. Reg. \$10.99/lb, \$8.79 at Pairing</p>