

Wine Tasting Demo for DDPG Awards Presentation by Jo Jo Dantone

Petite Sirah

1. The grape and it's characteristics
 - a. Medium grape, dense, tight clusters – makes it more susceptible to bunch rot
 - b. High skin to juice ratio
 - c. High tannins and high acidity
 - d. Produces inky, black, full bodied wine – stains the teeth – blueberry characteristic
2. Off-spring of Syrah and Peloursin grapes – French varietals
 - a. Massive, intense, chewy, masculine taste
 - b. Described as spicy, fruity.... Just plain good by itself
 - c. Has the ability to age and improve for about 10 years, with alcohol content usually 13.5%.
3. Pairings
 - a. Main courses
 - i. Blue cheese burger
 - ii. BBQ
 - iii. Lamb
 - iv. Pasta with rich cream sauce
 - b. Desserts
 - i. Sugar Plum Pudding with **Sunsweet® Amaz!n™ Prunes** – recipe attached
 - ii. Milky Way® Midnight Bars
 - iii. Snickers® Dark Bars

Cabernet Sauvignon

1. The grape and it's characteristics
 - a. Small grape with long, durable clusters – makes it more resistant to the elements
 - b. High tannins and medium level of acidity
 - c. Produces dark, full bodied wine, with high alcohol content 13.5-15%
2. Off-spring of Cabernet Franc and Sauvignon Blanc grapes – French varietals
 - a. Linage discovered in 1966 by UC Davis
 - b. Very dry and best when paired with food due to high tannins, acidity and alcohol content
 - c. Due to this has the ability to age and improve for decades
3. Pairings
 - a. Main courses
 - i. Ribeye or Beef Short Ribs – high fat meats
 - ii. Duck
 - iii. Pasta with red gravy
 - b. Desserts
 - i. Dark chocolate
 1. Dove® Dark Chocolate Almond
 2. Flourless Chocolate Cake
 - ii. Nuts and Cheese plate
 - iii. Berry Pies – Tart blackberry cobbler