

SWE's 2021 Virtual Conference— Suggested Wines for Taste-Along



Friday, October 15: 7:00 pm central time

- **Alan Tardi: A Match Made in Heaven: The Intimate Bond Between Wine, Food and Regional Identity in Italy.**

Suggested Wines	Suggested Food Pairings
Toscana	
Vernaccia di San Gimignano DOCG "Rondolino" Teruzzi & Puthod	<i>Panzanella</i>
Chianti Classico DOCG Gran Selezione Ricasoli-Castello Castello di Brolio <i>or</i> other Sangiovese-based wine: Chianti Rùfina, Carmignano, Vino Nobile di Montepulciano, Brunello di Montalcino	<i>Bistecca alla Fiorentina</i> (grilled Porterhouse steak)
Vin Santo di Montepulciano DOC Avignonesi	<i>Cantucci</i> biscotti, pecorino toscano
Piemonte	
Roero Arneis DOCG	<i>Vitello Tonnato</i> , <i>Agnolotti al Plin</i> (meat-filled pinched ravioli with butter and sage)
Dolcetto di Diano d'Alba DOCG "Sorì Santa Lucia" Il Palazzotto <i>or</i> Dogliani Superiore DOCG "Vigna Tec" Poderi Luigi Einaudi <i>or</i> Dogliani DOCG "San Luigi" Pecchenino	<i>Tajarin al Ragù di Carne</i> (fresh tagliatelle pasta with meat sauce)
Liguria	
Riviera Ligure di Ponente Pigato DOC Terre Bianche <i>or</i> Vermentino from Liguria	<i>Trofie al Pesto</i> (fresh pasta with pesto), marinated anchovies, focaccia
Campania	
Greco di Tufo DOCG Feudi di San Gregorio <i>or</i> Asprinio di Aversa DOC Borboni	<i>Burrata</i> <i>or</i> <i>Mozzarella di Bufala</i> , <i>Insalata Caprese</i> , <i>Spaghetti alle Vongole</i>
Penisola Sorrentina Gragnano DOC Otto Uve <i>or</i> Penisola Sorrentina Lettere DOC Iovine	<i>Pizza Napoletana</i> (wood oven baked pizza)
Aglianico di Taburno "Fidelis" DOC Cantina del Taburno	<i>Spaghetti alla Puttanesca</i> (spaghetti with anchovies, capers, olives, tomato, and garlic)

Saturday, October 16: 10:00 am central time

- **Annie Edgerton, DipWSET, CSW: Teamwork Makes the Dream Work— Red Blends Come to Play.**
 - For tasting along, Annie suggests any of the iconic red blends—good choices would include Amarone, Bordeaux, Rhône Valley blends, Portugal’s field blends, Super Tuscans, even California’s Meritage. Rather, you could try one of the more modern (and wildly successful) red “mass market” blends such as Apothic Red, The Prisoner, or 19 Crimes.
 - Annie would also like to invite participants to investigate the “art” of blending in an at-home trial as part of the session—to participate live or to carry out in advance. You should find a good-value Cabernet Sauvignon and Merlot from the same producer (e.g., Charles Smith or Robert Mondavi,) each as close to 100% varietal as possible and preferably from the same vintage. You’ll need 6 glasses and a measuring cup. Set up the first five glasses as follows: 1) 4 oz Cab alone; 2) 4 oz Merlot alone; 3) 2 oz of Cab + 2 oz of Merlot; 4) 1 oz Cab + 3 oz Merlot; 5) 3 oz Cab + 1 oz Merlot; and leave glass 6 to create whatever blend you’d like. Feel free to carry out this experiment prior to the online session or set it up in advance so you can taste along during the session.

Saturday, October 16: 12 noon am central time

- **Lucia Volk, PhD, CWE, DipWSET: Garnacha/Grenache: The Tale of One Grape on Two Sides of the Pyrenees**
 - For tasting along, any wine containing Grenache (from Southern France), or Garnacha (from Northern Spain) will do. The presenter will be using the wines listed below. In the session, the rosé will be tasted at the beginning, the Côtes du Rhône Villages and Priorat side by side, with the Banyuls in the end.
 - Rosé: 2020 Château Gigery Côtes de Provence Rosé
 - Côtes du Rhône Villages: 2018 Mousset Sainte Cécile [GSM] Côtes du Rhône Villages
 - Priorat: 2015 La Conreria d'Scala Dei Les Notes Iugiter Priorat DOQ
 - Banyuls: 2017 M. Chapoutier Banyuls Rimage Dessert Wine

Saturday, October 16: 2:00 pm central time

- **Ed Korry, CSS, CWE: Wine: Nectar of the Gods—A History of Wine**
 - Ed let us know that this is more of a theory session than a tasting session, but if you would like to taste-along to get a feel for the wines being discussed, he has the following suggestions:
 - A qvevri wine or orange wine (to get a sense of ancient wines)
 - The speaker will be using Askaneli Brothers Rkatsiteli, Kakheti Georgia 2019
 - A Commandaria or other Mediterranean sweet wine (to represent winemaking in the Middle Ages)
 - The speaker will be using Monemvasia Malvasia, Laconia Greece 2011
 - A dry, fortified wine/such as Sherry or sweet fortified wine/such as Port or Madeira (representing the wine trade of the 16th to 19th centuries)
 - The speaker will be using Barbeito 10-Year-Old Reserve Sercial Madeira
 - A *New World* red such as Zinfandel or a Listan Negro/Mission/Pais/Criolla
 - The speaker will be using Viña Gonzalez Bastías *Pais en Tinaja* Pais, Maule Valley Chile 2019

Saturday, October 16: 4:00 pm central time

- **Mark Davidson: The Evolving Landscape of Australian Wine**
- If you would like to taste along, Mark recommends one wine from each of the following groups:
 - Australian whites: Examples include the following: Delinquent “Screaming Betty” Vermentino – Riverland, Oliver’s Taranga Fiano – McLaren Vale, Brash Higgins ZBO (Zibbibo) – McLaren Vale, Vasse Felix Chardonnay – Margaret River, or Ricca Terra Farms Daisy Chain (Muscat Fiano blend) - Riverland
 - Unusual Australian reds: Examples include Ricca Terra Farms Nero d’Avola – Riverland or Mac Forbes Pinot Noir – Yarra Valley
 - Grenache: Examples include Yangarra “Ovitelli” Grenache – McLaren Vale, Ochota Barrels “Fugazi” Grenache – McLaren Vale, or Yalumba “Bush Vine” Grenache – Barossa Valley
 - Shiraz: Good examples include John Duval “Entity” Shiraz – Barossa, Mount Langi “Cliff Edge” Shiraz – Grampians, or Luke Lambert Syrah – Yarra Valley

Sunday, October 17: 10:00 am central time

- **Sharron McCarthy, CSW: Vivacious Valpolicella—did you know?**
 - For tasting along, Sharron suggests a Valpolicella, Valpolicella Ripasso (or Ripasso styled wine) and an Amarone della Valpolicella, ideally from the same producer.
 - [Reserve Bar](#) offers wines from the Santi winery founded in 1843. Santi Ventale Valpolicella, Santi Solane Ripasso, Santi Santico Amarone or Santi Proemio Amarone (Frederick Wildman)
 - Other outlets offer the captivating wines of the Sartori family who founded their winery in 1898. You may find their Valpolicella Classico, Regolo (Ripasso styled) and Amarone (ShawRoss). Another producer to seek out is Bolla. Bolla—established in 1883—produces delicious, easy to find wines is Bolla, and was the first producer to export Amarone to the USA. Bolla offers delightful versions of Valpolicella, Ripasso and Amarone (Frederick Wildman)

Sunday, October 17: 102 noon

- **Jane A. Nickles, CSE, CWE: How to Train Your Nose**
 - This is more of a sniff-along than a taste-along, but if you would like to join in the interaction, Jane suggests pouring a glass of Austrian Grüner Veltliner and a glass of Australian Shiraz. In addition, for use as aroma standards, she suggests that you have 1 teaspoon of each of the following on hand: whole black peppercorns, whole white peppercorns, dried tarragon, and anise seeds. Ideally, you can store the herbs and spices (separately) in a small spice jar with a lid or in a small cup covered with plastic wrap.