SIP AND SAVOR: VIRTUAL WINE PAIRING

SUGGESTED WINE LIST WITH FOOD & CHEESE PAIRING

Drexel Alumni is excited to have you join us for Sip and Savor: Virtual Wine Pairing. Serena Zelenzy, adjunct instructor and founder and principal wine educator at What Am I Drinking!?, will spend the evening discussing the history and evolution of the Pinot grape family, and why it is so versatile and prime for food pairing.

Looking for wine and food suggestions to enhance your experience? We’ve got you covered! Below is a listing of suggested Pinots to purchase, along with cheese and food pairings. Special thanks to Serena for providing the wine list, and Nihad Hajdarhodzic ‘09, executive chef at Comcast, and cheese expert Emma Bolognini ‘11 for curating a list of foods that pair well with Pinots. We hope these suggestions help you put together a memorable and tasty evening!

**Suggested Pinots**
- Perusini Pinot Grigio
- J Vineyards Pinot Gris
- Elk Cove Pinot Blanc
- Elena Walch Pinot Bianco
- Sokol Blosser Rose Of Pinot Noir
- Lafond Pinot Noir
- Martin Ray Sonoma Coast Pinot Noir
- Cristom Mt. Jefferson Cuvee Pinot Noir
- Chandon Blanc de Pinot Noir Sparkling
Cheese Pairings

**Pinot Noir**
- Pleasant Ridge Reserve
- Cabra Romero (Rosey Goat)
- Caerphilly

**Pinot Blanc**
- Triple Crème cheeses (also good with sparkling Pinots)
- Delice de Bourgogne
- Brillat-Savarin
- St. Angel

**Pinot Gris**
- Winnimere
- Habison
- Tomme de Savoie

Food Pairings

**Perusini Pinot Grigio**
- antipasti, seafood cold starters, raw bar, light seafood pasta, olive oil and lemon

**J Vineyards Pinot Gris**
- grilled chicken, flaky fish, jerk chicken, ceviche of any white fish, mango, pineapple salsa

**Elk Cove Pinot Blanc**
- hummus (chickpea and fava bean) baba ganoush, tabouleh salad, taramosalata, sardines

**Elena Walch Pinot Bianco**
- oysters (raw or grilled), octopus, mission figs, goat cheese

**Sokol Blosser Rose Of Pinot Noir**
- nicosie salad, salmon, feta, washed rind cheese, foie gras

**Lafond Pinot Noir**
- duck breast (med rare), pheasant, quail, spring lamb, bone marrow

**Martin Ray Sonoma Coast Pinot Noir**
- leg of lamb, venison tenderloin, partridge, salumi, chestnuts

**Cristom Mt. Jefferson Cuvee Pinot Noir**
- veal, duck confit, burgundy snails, rosemary potatoes, clothbound cheddar

**Chandon Blanc de Pinot Noir Sparkling**
- beluga caviar, large cup oysters, chicken liver mousse, king crab, smoked eel