

DREXEL HOMECOMING



MMXXI

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



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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 Grigio

Winnimere
Harbison
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

