



Crab Salad in Radicchio Leaves

Suggested pairing: Blanc de Noir

1/3 cup mayonnaise, or as needed to bind

1 tablespoon dijon mustard

1/2 pound crabmeat

1/3 cup finely diced celery

Grated zest of 1 lemon plus 1-2 tablespoons lemon juice

2 tablespoons chopped fresh chives

1 tablespoon chopped fresh flat leaf parsley

Salt and pepper to taste

Cayenne pepper to taste

Radicchio or endive leaves, separated and soaked in ice bath.

In large bowl, combine salad ingredients and cover and refrigerate until ready to serve. Just before serving, spoon the crab salad onto the leaves and arrange on a platter.

Pairs with fruit forward, dry bubbles, like a **Blanc de Noir**.

We paired it with our **2019 Spirito Blanc de Noir**, the fruitiness of which were amplified by the crab, and the bitterness of the endive was rounded out a touch by both the light sweetness of the crab and the wine.

Lox & Cream Cheese Tea Sandwiches

Suggested Pairing: Blanc de Blanc

Loaf of plain white or wheat bread

1 English cucumber

8 ounces cream cheese, room temperature

2 tablespoons sour cream

2 tablespoons minced chives

Lox

Use a fork to mix the cream cheese, sour cream and chives together in a small bowl to blend. Spread roughly 1 tablespoon onto two slices of white sandwich bread.

Thinly slice lengths of cucumbers into wedges roughly the width of the bread.

On one slice of bread, layer 2-3 cucumber slices. On the other, a thin layer of lox.

Place the two slices together, neatly trim off the crust, and slice into fingers (roughly 3 fingers per sandwich). Chill until ready to serve.

Paired with our **2019 Spirito Blanc de Blanc**, the fine bubbles work to refresh your palate, while the bright citrus notes balance the rich cream cheese, and the salty minerality work in unison with the lox.

Herby Tinned Fish & White Bean Toasts

Suggested Pairing: Burgundian Style Chardonnay

3-4 tablespoons finely chopped herbs (rosemary, chives, parsley, sage)

1 tablespoon finely chopped garlic

2 cans white beans

4-6 tins of light fish (we used Spanish Cod & Tuna)

Grated zest of 1 orange

Fresh lemon juice to taste

Salt and pepper to taste

Drain and rinse white beans, pour into shallow dish.

When selecting a tinned fish, opt for a more mild fish, like cod or tuna marinated in olive oil.

Open and drain fish, flake into large chunks into same dish. Add herbs, garlic, orange zest, lemon juice, salt and pepper to taste. Cover and rest in fridge until ready to serve.

Serve on grilled or toasted small pieces of French bread.

We loved this fresh pairing with our **2019 Trovato Chardonnay**.

Baked Ricotta with Toast

Suggested Pairing: Aged Chardonnay

1 tablespoon extra virgin olive oil

1 pound soft ricotta cheese

Salt and pepper

1 tablespoon chopped fresh herbs

12 slices grilled or toasted bread

Preheat oven to 325. In a small bowl, mix chopped herbs (chives, rosemary, parsley or basil) into the ricotta with salt and pepper. Heat a cast iron skillet over medium with olive oil. Lightly toast each side of small slices of bread. Top each toast with 1-2 tablespoons of ricotta. Place on parchment lined baking sheet and bake for 10 or so minutes until ricotta is warm and very slightly stiff.

This was a fabulous pairing to not overpower but bring out the intricacies of an aged chardonnay. Paired with our **2017 Chardonnay** the creaminess of the ricotta worked well with the roundness of the wine, while the toasted bread melded with the natural toastiness of the wine.