

A Celebration for Eric – Food and Wine Pairing Information

We will be tasting wine from Bordeaux. If you are local in the Durham area, you can get the specific wines from Danny at the Wine Cellar at Sutton Station. If you are not in the area, please support your local wine store and get a bottle of white and red from Bordeaux.

The wines are:

Les Cailloux Bordeaux Blanc:

<https://www.vivino.com/les-cailloux-bordeaux-bordeaux-blanc/w/7694536?year=2018>

Les Cailloux Bordeaux Rouge:

<https://www.vivino.com/les-cailloux-bordeaux-bordeaux-rouge/w/7672745?year=2018>

But whatever Bordeaux wine is available in your area will work. If you are getting the wine from the Wine Cellar in Durham, please let Danny know by **Wednesday November 11th**, so he can have it available for you to pick up the Friday before the event.

We will also be talking about food pairings and below are some suggestions. You can be ambitious and make the recipes or you can buy items ahead of time to taste with the wines or both!

White Wine Pairings:

- Cheese: Chevre or any soft, ripe cow's milk cheese
- Green Olives for purchase:
https://www.amazon.com/Mario-Camacho-Organic-Olives-Pitted/dp/B00UA9G50K/ref=sr_1_56?dchild=1&keywords=green+olives&qid=1603227017&sr=8-56
- Shrimp Scampi Dip Recipe:
damndelicious.net

Red Wine Pairings:

- Cheese: Saint Albroy or Camembert or any hard cow's milk cheese
- Marinated Mushrooms for purchase:
https://www.amazon.com/Jansal-Valley-Marinated-Button-Mushrooms/dp/B07DNRYPFZ/ref=sr_1_31?dchild=1&keywords=marinated+mushrooms&qid=1603226839&sr=8-31
- Herb Roasted Mushroom Recipe:
<https://www.mushroomcouncil.com/recipes/herb-roasted-mushrooms/>