



# Tapas Tours

*Tapas is a centuries old, Spanish tradition of serving small, savory dishes with wine. The tradition began when these small plates were placed on 'top' of the wine glasses as a lid. Taverns filled these tiny plates with morsels such as olives, cheeses or smoked meats.*

*Today, Chateau Chantal has taken up this tradition with our very own Tapas Tours. We have prepared a delicious collection of tapas and paired them with our own Chantal wines. We would love to share them with you.*

*A Tapas Tour experience consists of a tour of the winery that winds through the vineyard and cel-*

## Menu

Lemon Cherry Grenada  
*with Celebrate*

Ciabatta, Smoked Gouda, and Grape Trio  
*with Chardonnay*

Whitefish Paté Crostini  
*with Proprietor's Reserve Riesling*

Tango Barbeque Meatballs  
*with our Argentine Malbec*

Savory Beef Empanadas  
*with Trio*

Tomato-Mozzarella Stromboli  
*with Naughty Red*

Caprese Skewers  
*with Nice Red*

Blue Cheese and Walnut\* Twists  
*with Late Harvest Riesling*

Dark Chocolate Truffles  
*with our cherry port wine, Cerise*

# Wine and Food Pair-

## *Lemon Cherry Grenada with Celebrate*

*Celebrate* is a semi-dry champagne made from chardonnay and riesling grapes with a splash of red wine. The flavors of the wine pair brilliantly with the sweet flavors of the lemon and cherries. What is truly special about this pairing is the way the texture of the grenada complements the bubbles in the wine.

## *Ciabatta, Smoked Gouda, and Grape Trio with Chardonnay*

One notable characteristic of the *Chardonnay* is its fine oak flavor. This is because it was fermented and aged in oak barrels which softened the wine and gave it a creamy flavor. We believe it is the oak flavor in this wine that pairs so delightfully with the smoked gouda and ciabatta.

## *Whitefish Paté Crostini with Proprietor's Reserve Riesling*

The *Proprietor's Reserve Riesling* is a dry white wine with a complex acid structure and oaky flavors. The acidity of the lemon butter on the crostini matches the acidity of the wine and beefs up the flavors of the whitefish paté. It is this matching of acidity that makes this wine excellent with the smoked whitefish paté.

## *Tango Barbeque Meatballs with our Argentine Malbec*

Our *Argentine Malbec* certainly demanded a dish that could complement the tannin structure in this red wine. We found that a savory and spicy pork meatball with a *Tango* barbeque sauce stood up to the challenge.

## *Savory Beef Empanadas with Trio*

The pairing was simple for the *Trio*—beef! This hearty, blended red wine aged in oak barrels complements the hearty flavors of the beef and olives found in this pairing. These savory empanadas match the *Trio's* need for a robust dish.

## *Tomato-Mozzarella Stromboli with Naughty Red*

This fresh red is so versatile you could even pair it with fish! *Naughty Red* is a light, fruity red that has spicy characteristics great for pairing with pizza as we did in this pairing.

## *Caprese Skewers with Nice Red*

A nice general guideline for wine and food pairing is that salty and spicy foods go well with low alcohol, fruity wines. This pairing is the perfect embodiment of that idea. The *Nice Red* is a fruity, semi-dry red, served chilled, that is the perfect balance for the sun-dried tomatoes and basil featured in this pairing.

## *Blue Cheese and Walnut Twists with Late Harvest Riesling*

The *Late Harvest Riesling* is a well balanced (sugar & acid) sweet wine. Although such wines are often paired with light and mild fare, we have discovered it also pairs well with a sharper blue cheese because the sweetness of the wine dulls the sharp nature of the cheese.