



Nothing can be better than sharing a great meal with good friends and a memorable wine.

Food and Wine Pairing

Lawrence Dunham wines are memorable when savored on their own, but are a spectacular compliment to food. Red wine, white wine...savory or exotic, Lawrence Dunham Vineyard's Rhone varietals offer boundless opportunity for enjoyment. Our secret about food and wine pairing is simple – there are no rules. The day of having white wine only with fish or chicken and red wine with meats is gone like the rule of not wearing white after Labor Day.

Wine and food has always been an integral part of our life together well before starting Lawrence Dunham Vineyards. We love to cook and are frequently hosting large and small dinner parties sharing new recipes and wines with friends and family. Here are some things to think about when pairing food with wine.

Things to Think About –

Don't Put Off Any Chance to Have Fun! First, enjoying wine should be a part of every day and not just when you are planning a special event or celebration. Each time you are lucky enough to share some great food and a quiet moment with someone you care about, it is grounds for celebration.

Balance Flavors – Eating and drinking wine requires all of your senses. Think about the aromas and flavors of the food and balance or match those with the food you are serving. For example, the aromas and flavor intensity of a mesquite-grilled New York steak needs to be paired with a wine that will not disappear under this intensity. A full-bodied, red wine like a syrah or zinfandel would pair beautifully.

Food Texture – The texture and weight of your food might dictate the type of wine you serve. The delicateness of certain dishes should not be overpowered by the wine. The goal is to complement and enhance the flavors of the dish. A poached halibut with a buere blanc sauce should be paired with a light-bodied white wine such as a sauvignon blanc or a wine with strong acidity to cut through the butter sauce.

Sparkling Wines with Dinner – Most people reserve consumption of sparkling wines (only those wines from the Champagne region of France can technically be called champagne) for New Year's Eve or Aunt Roxie's fifth wedding anniversary. Get over that! Sparklers not only add a festive element to any meal, they are perfect with food. Why does a soda go so well with a burger and fries? It's the bubbles! The carbon dioxide released from your Diet Coke or a glass of bubbly cleanses the palette and opens up your senses for the next bite. There are also so many neat combinations of sparkling wine now that you should try. There is the traditional brut typically made with Chardonnay and Pinot Noir grapes, great with light seafood, shellfish, and Thai food. Here are some others you should consider.

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fruit
comes
full
circle*

Blanc de Noir brings a little bit more of the Pinot Noir influence and will usually have a bit of a pink tone. The red fruit (strawberries and cherries) brings a little bit more richness and allows for pairing with more hearty foods like grilled chicken and roast pork.

Brut Rose is a brut sparkler that has been injected with a touch of Pinot Noir still wine. This gorgeous combination is the ultimate for Thanksgiving dinner or grilled tuna or salmon. Even goes great with burgers on the grill.

Our newest favorite is sparkling Shiraz. A Shiraz is a Syrah from Australia. They just gave it a different name (think branding like Vidalia Onions). This fantastic red wine is not your grandmother's Cold Duck. It is a dry, fruity wine that is dynamite with a steak, prime rib, or pizza.

Go With Grenache – We have found that one of the most versatile wines is a Grenache. It goes with just about everything. The style bridges between the foods you typically serve a red or white wine. It can compliment fish, poultry, pork, turkey as well as beef. Think about the way you plan to cook your dish (e.g. grilling, sauté, or roasting) and your “wid-its” (Jamaican for side dishes) to select the right style of Grenache.

Eat Your Vegetables – Wine is not just for meat lovers. You should take into consideration the type of vegetables and how you plan to cook them when choosing the perfect wine. The most difficult vegetables to pair wine with are artichokes and asparagus because of the interesting flavors. However, mushrooms love a full-bodied wine as well as roasted potatoes. The same tips apply for pairing wine with vegetables. Think about the texture, balance, and cooking approach. If you are putting a cream sauce on your spinach you need a wine that can cut through the richness of the sauce. If you are caramelizing your carrots you might want to choose a full-bodied zinfandel because it will have enough spice to compliment the sugar. In any case, experiment and have fun.

Take Two or Don't Call Me for Dinner – If there is the slightest chance you may go through more than one bottle during dinner, always purchase at least two of the same bottles. Having two different wines on the table is confusing and distracting unless you are purposely doing a side-by-side tasting with separate glasses.

Lawrence Dunham Vineyards creates handcrafted wines that are a reflection of the land, water, altitude, temperature variation, wind and light – the terroir. Our philosophy of winemaking is to choose the right location, select traditional Rhone varietal grape stock, meticulously care for the vineyard, and let nature do its magic. Lawrence Dunham wines are made from all Arizona grapes and are an expression of the grapes grown in any specific year.

Location: Chiricahua Mountains; SE Arizona (Cochise County)

Owners: Curt Dunham (Winemaker) and Peggy Fiandaca

Varietals: Petite Sirah, Syrah, Grenache & Viognier

