



Matchmaking 101

... age appropriate pairings for Truffle Tremor



Young
Truffle Tremor



Ripe
Truffle Tremor



Mature
Truffle Tremor

Flavor

Mild, evoking cream, buttermilk and truffles

Tart, earthier tones

Tangy with herbaceous and earthy tones complementing truffles

Aroma

Cream and flowers

Moving toward heavier floral, herb and mushrooms notes

Hints of ammonia until aired out, then strong herb and rind fragrances

Wine

Unoaked, slightly sweet white wines such as Vouvray and Sauvignon Blanc

Zinfandel, Pinot Noir

Port, Sherry, Sauternes, big/full Cabernet and Zinfandel, demi-sec sparkling wine

Beer

Barleywine

Bock or European Lager

Doppelbock

Food

Currants, marcona almonds, dried salami

Dates, marcona almonds, jamon serrano and prosciutto, roasted pumpkin seeds

Slivers of candied ginger, candied orange peel, mango chutney, dried cranberries

Pull it together with...

Baguette, thin cracker

Nut/fruit crackers, slice of roasted beet

Seeded baguette, focaccia

Sure to please!

Serve on a thin slice of plain baguette sprinkled with currants. Pair with a slightly chilled Vouvray.

Spread on a slice of jamon serrano and roll. Pair with a full bodied Zinfandel

Serve as dessert with candied ginger and candied orange peel. Pair with a 20 year old Port.