

Charcuterie Board and Texas Wine Pairing Facebook Live May 16 at 5pm CST



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We will be demonstrating how to put an appetizer charcuterie board together and what wines to pair with it! If you want to follow along with us that day we have listed some recommended foods/Wine to have ready:

Meat

2-3 oz per person

Crudo: raw cured meat

Cotto: cooked meat

Try and have two kinds of meat:

***Meats that can be pre-sliced:** served either flat or in loose rolls and thinly sliced- something like prosciutto

***Meats that you can slice** yourself on the board: such as hard salams, smoked sausage/ham

Accents

These are accessories to the board

***Dried Fruits-** dried figs, pears, plums, ect.

***Olives:** green or black

***Toasted nuts-** almonds, walnuts, hazelnuts (always toast them before serving to intensify the flavor)

***Bread/Crackers:** choose a loaf of bread or cracker that is basic and will not interfere with the taste of the meat/cheese: non sour-dough baguette or a French or Italian country loaf

***Spreads:** Jams, preserves, chutney, hummus, tapenade, pesto

Cheese

5-6 oz per person and choose a variety of 3-6 different cheeses (vary shape/size, color, soft to semi-soft to hard)

***Hard cheeses-** such as Asiago, Dry Jack, Parmigiano-Reggiano

***Semi-Firm:** such as aged sheep's mild cheese, Cheddar, Gruyere

***Semi-Soft-** Fontina, Gouda, Morbier, Muenster, Taleggio

***Soft Ripened-** such as Brie, Camembert

Wine Thoughts

Since there is a wide variety of foods on a charcuterie board a wide variety of wines can be paired with the board.

White wines: Sweet wines such as Muscat's and Riesling work well especially if creamy cheeses are featured on the board.

Drier whites wines such as a Chenin Blanc, dry Riesling, Sauvignon Blanc, or Viogner work well especially if you semi soft cheeses are featured on the board.

Dry Roses are a natural fit with a Charcuterie board.

Red Wine: Softer red wines such as Pinot Noir and Sangiovese are especially food friendly.

You should try to stay away from bold, tannic red wines such as Cabernet Sauvignon, Tempranillo and Zinfandel as their bold flavors will overpower many of the flavors on the board.