



A perfect pairing for the first course:

Orchard Station Sauvignon Blanc and Arugula Salad with Corn and Red Pepper

Ingredients: At least 1 bottle of Orchard Station Sauvignon Blanc – uncorked, approximately 6 wine glasses- 1/3 full, 1 red bell pepper, 2 fresh ears of corn – uncooked, 6 oz. of tender arugula leaves, 3 tablespoons of white wine vinaigrette, 1 to 2 oz. of Parmesan or Asiago cheese, fresh ground black pepper to taste.

Seed the red bell pepper and discard the white membranes; cut into fine julienne slices. Cut the corn from the cobs.

Combine the ingredients and divide evenly among the salad plates. Top with cheese and black pepper.

Toast your friends and enjoy!

FYI: Uncooked corn just off the cob has a sweet flavor which contrasts with the acid in the Sauvignon Blanc. The acid in the vinaigrette and cheese pull the dish together integrating the flavors and textures.

For the Entrée, perfectly paired Salmon and Wine:

Salmon Season on the California coast can mean only one thing. –Salmon!

FYI: Pinot Noir's delicacy can easily be overwhelmed by highly flavored foods. So, one might think that salmon would not be a good match. However, in this recipe the sweet aspect of fresh caught salmon contradicts the herbal characteristic of the cucumber, which in turn allows the cherry/berry flavors of the Pinot Noir to draw the whole dish together.