



Wine: A Worthy Teammate for Football

It would be tough to argue with the notion that beer is, and always has been the tailgating beverage of choice. It's cool and refreshing and pleasantly bitter and makes our mouths water for salty game-day foods. But at the risk of rocking the boat, we think that once you've grilled up that perfect burger, there's nothing that will wash it better than a good glass of everyday red.

Select Your Lineup

You need to look at the food you will be serving and select wines that will support the team well. The flavors of the food and the wine should interact together, not overpower each other. Don't worry if you have Buffalo wings and burgers on the menu, there are wines that will still pair nicely. Wines with good fruit flavors, soft tannins, and a medium-weight body are very versatile and can pair with a variety of foods. The rich sauce and spiciness of the buffalo wings would play well with something like a the 2006 Hayman & Hill Riesling. Burgers would pair well with a Cabernet Sauvignon 2006 from Chateau Julien Winery, and onion laden hot dogs work well with a 2006 Pinot Noir from CRU winery. Spice up your choice of chili with a glass of Zinfandel 2006 from Stevenot Winery, and intercept a bottle of 2007 Chardonnay from CRU winery to go with a zesty chicken sub.

Tailgating Tips

- Get organized. Make lists to help you pack and remember everything.
- Cook ahead. Prepare as much of the food as possible at home, so the cooks can enjoy the tailgate, too.
- Plan simple food for the kids (burgers, hot dogs, even peanut butter- and-jelly sandwiches).
- Think non-breakable. Pack food in plastic or disposable containers with lids.
- Bring extra. From utensils to paper towels and trash bags, you'll need more than you think. Bring extra tables, too. There always seems to be more food than table space.
- Take plenty of water, especially for early-season games. Frozen bottled water can substitute for commercial ice packs and provides cool drinking as the ice melts. Also bring a jug of extra water for cleanup.
- Use two coolers – one for food and one for beverages, so food doesn't heat up every time someone reaches in for a drink.
- Pack food in the order of use. Put items you'll need last at the bottom of your cooler and those you'll use first at the top.
- Keep clean. Because soap and running water probably won't be handy, take hand-sanitizing liquids and sanitizing wipes.

Hot Crab

Artichoke Dip

Ingredients:

- 8 oz cream cheese
- 2 cups mayonnaise
- 3/4 lb. Dungeness crab
- 1 cup artichoke hearts
- 1/2 cup diced white onion
- 1/8 tsp white pepper
- 1/4 tsp Tabasco sauce
- 1/2 tsp. sherry vinegar
- 1/2 tsp garlic minced
- 2 tbsp green onions minced
- 2 tbsp red pepper minced
- 2 tbsp celery minced
- 1 1/2 tsp parsley chopped
- 1 1/2 cups grated Parmesan
- 1 1/2 cups grated Mozzarella

Instructions

1. In a mixer, whip the cream cheese until soft but not airy.
2. Fold in the remaining ingredients, adding the cheeses last.
3. Bake at 375° for 10 minutes or until lightly browned on top and bubbly around the edges.
4. Serve immediately.

Serve with thinly sliced French bread, artisan crackers or even tortilla chips.

Good Ideas! Another good idea is to check out www.WineGiftClub.com today ... and order some gift subscriptions for holiday gifting!



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Classic Wine Club Selections

Charles B. Mitchell Vineyards & Winery

Charles B. Mitchell Vineyards & Winery is located in at Fair Play, California – a town in south El Dorado County and in the Sierra Foothills and Fair Play appellations.

The vineyard produces the following five varietals; Sauvignon Blanc, Petite Syrah, Cabernet Sauvignon, Merlot and Cabernet Franc. In addition to estate-grown grapes, fruit from within El Dorado County and the surrounding Sierra Foothills is used to make fine hard-crafted wine in the long-standing tradition of this winery.

The Charles B. Mitchell Vineyards and winery are in the heart of the Sierra Foothills, in a premier wine region called Fair Play, named for the local township born in the Gold Rush era. Over 150 years ago, this region was a thriving wine producing area, supplying the Italian segment of the '49er population.

The vineyard property has had a colorful history since that time, first as a promising repository for gold, then as a homestead and orchard by the turn of the century, allowing generations of families the opportunity to live off this abundant land.

In the mid-1960's, UC Davis, recognizing the land's possibilities, developed its own test plot of potential varietals in an effort to revitalize the Fair Play region as a premier grape growing area.

In the counties of El Dorado, Amador and Calaveras within the Sierra Foothills appellation, soils are primarily made of granite that slowly decomposes into rocks and sand. Granite soils produce wines with stony flavors that add structure and textural firmness, balancing the sweet fruit flavors of wine.

Our mission is to provide the highest quality wines from the Sierra Foothills and Fair Play appellation. We want to produce wines for the enjoyment of everyday drinking and special occasions.

2007 Cabernet Franc, El Dorado

Exceptional fruit. Over 1 year of barrel aging imparts a deft signature, but with a background note of violet and rose scented, black cherry and cassis flavors that are hallmarks of this classic Bordeaux.

2007 Estate, Sauvignon Blanc

Harvested in mid September of 2007 off the Estate, fermented in stainless steel tanks, this wine displays a nose full of pear blossom. Green apple mid palate, and a light, crisp finish.

Wine Club Member Monthly Coupon

10% off

Any online purchase of wine from our wine list at www.WineGiftClub.com



Club Members Only

