

Wine JOURNEYS

Spring is on its way and for many that means a special Easter dinner. The perpetual question - what wine to serve? Of course, it depends on what you are serving. The usual suspects are turkey, ham, and lamb.

Pairings for turkey are influenced by the type of dressing. If you favour a richly herbed, buttery bread stuffing, then an oaked Chardonnay would be an excellent choice.

On the other hand, if your recipe has sausage meat, then a light red like Pinot Noir would pair nicely.

Ham is a little easier. Since it is usually glazed and always salty, you need a wine with a little residual sweetness and good acidity. Most Rieslings and unoaked Chardonnays would fit the bill.

Roast lamb requires a medium to full bodied red. Think Cabernet Sauvignon, Syrah, or Tempranillo. They will stand up to the strong flavours of this tasty red meat.



OUR SUGGESTIONS

PIERRE SPARR CREMANT D'ALSACE BRUT RESERVE NV

★★★½
\$19.95 (LCBO)

This medium bodied Alsatian sparkler has a pleasant mousse and citrus aromas followed by lemons and minerals with some breadiness. Pour with any appetizer; it elegantly pairs with almost anything.

BACHELDER NIAGARA CHARDONNAY 2013

★★★★
\$24.95 (VINTAGES)

Relatively full bodied and elegant, it has restrained oak, nutmeg, yellow apples, and creamy lemon. Excellent with your turkey or squash roasted with butter, cloves, and brown sugar. If the 2013 is not available, try the 2014.

CAVE SPRING CELLARS RIESLING ESTATE 2015

★★★★½
\$18.95 (VINTAGES)

Very good to excellent with limes, lemons, and minerals, barely a hint of sweetness, and a terrific acid backbone. It is a tremendously food friendly wine. If you serve your ham with a sweet glaze, try this one.

MALIVOIRE LADYBUG ROSE 2016

★★★★
\$16.95 (VINTAGES)

Made in a dry, European style. Expect pleasant red fruits, especially strawberries and sweet apples with a little rhubarb on the finish. Try it with vegetarian dishes with tomatoes, garlic, and olives or serve it with your turkey when your guests can't decide on red or white.

CHATEAU ST. JEAN PINOT NOIR 2015

★★★½
\$19.95 (LCBO)

An attractively well made warmer climate wine from Sonoma that still has some cool climate character. Look for some raspberry with a wisp of cranberry fruit sweetness. Serve this with your turkey or a roasted mushroom dish.

NOVAS GRAN RESERVA CABERNET SAUVIGNON/CARMENERE 2014

★★★★½
\$15.95 (LCBO)

Lots of complexity in this organic red. It's full bodied with remarkable dark fruits, especially currants and plums, plus herbs, pepper, and a little cedary tobacco. Roast lamb or beef and this wine would be good friends.



Ratings are out of a possible 5 stars. Please don't hesitate to contact us (itrent.mayers@gmail.com) with any questions or ideas regarding the article. Also, we would be pleased if you joined us at our monthly wine tasting event on Wednesday April 18 at 7-9 pm at Canvas and Cabernet in Barrie. Check my Facebook page ([f/itrentmayers](https://www.facebook.com/itrentmayers)) for details.

Cheers and enjoy the journey, Trent