

VIRADA

Regarding all things wine...



Virada_California



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Pour le Peuple The truth is ~~stranger~~ ^{tastier} than fiction.



*Cheese Pairings,
Proper Pairings*

&

More...



NAPOLEON III ✠ LE SECOND EMPIRE



*France's
Imperial Pedigree*

8 personages



8 varietals



Integrity with wine exports since 2004



VIRADA

► Don Elam



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RED VARIETAL	CHEESE PAIRING	WHITE VARIETAL	CHEESE PAIRING
Barbera & Dolcetto	Taleggio / Goat's Milk / Parmigiano-Reggiano	Albariño (SP) & Alvarinho (PG)	Goat's Milk / Gorrotxa St. Gil (SP)
Cabernet Franc	Goat's Milk / Semi-Soft / Cashel (IR) / Valdeón (SP)	Assyrtiko	Feta / Ricotta
Frappato	Goat's Milk	Chardonnay	Goat / Brie / Pavé d'Affinois
Gamay	Goat's Milk / Cheddar	Chenin Blanc	Goat's Milk / Selles sur Cher
Garnacha (SP)/ Grenache (FR)	Gouda /Cow's Milk – Tanginess	Gewürztraminer	Muenster / Peppered / Washed-Rinds
Merlot	Sheep / Cow's Milk – Full Flavor	Grüner Veltliner	Goat's Milk / Brie / La Tur (IT)
Petite Sirah	Pecorino Gran Riserva / Mahon	Muscat / Moscato	Mild Blues: Valdeón (SP) Gorgonzola Dolce / Cashel (IR)
Sangiovese –Chianti	Pecorino/ Semi-Soft / Parmigiano-Reggiano	Pinot Grigio	Goat's Milk / Muenster / Ricotta
Syrah / Shiraz	Gouda / Cheddar (sharp) / Edam	Riesling	Muenster / Gruyère / Morbier / Cheddar
Cabernet Sauvignon	Stilton / Deep Blues	Sauvignon Blanc	Goat's Milk
Malbec	Cashel Blue (IR) / Manchego Curado (sheep)	Torrontés	Goat's Milk
Nebbiolo: Barolo/ Barbaresco	Hard-Aged Cheeses / Parmigiano-Reggiano	Viognier	Washed-Rinds / 3 Crème
Pinot Noir	Camembert / Goat's Milk	Ice Wine	Blue Cheeses
Tempranillo	Manchego / Pecorino / Tomme de Savoie	Sauternes	Roquefort
Zinfandel	Raclette / Asiago / Gruyère		

Proper Pairings

VIRADA

		CHARACTER	FOOD PAIRINGS	WINE PAIRINGS
Hard Cheeses	Asiago	Part-Skim Milk; Rich & Nutty	Black Olives / Hard Bread	Cabernet Sauvignon
	Dry Jack	Monterey Jack; 6 – 2 years	Ripe Apples / Plums / Figs	Merlot
	Parmigiano-Reggiano	Rich & Nutty	Ripe Pears / Walnuts	Sangiovese / Tempranillo
Semi-Firm Cheeses	Manchego	Slight Saltiness	Membrillo / Marcona Almonds	Tempranillo / Sherry
	Cheddar	Off-white / Mildly earthy / Pungent	Apples / Table Grapes	Syrah
	Emmenthaler	Nutty	Figs / Plums / Prunes	Merlot / Monastrell (SP)
	Gruyère	Hearty / Nuttier Swiss	Salami or Mild-Sausage / Fondue / Quiche	Riesling (Alsace) / Chenin Blanc
Blue Cheeses	Bleu de Bresse	Mild Blue	Fresh Figs / Almonds	Cabernet Franc
	Gorgonzola / Bleu de Gex (Fr)	Pungent / Assertive	Ripe Apple / Pears / Walnuts	Cabernet Franc / Zinfandel
	Maytag Blue (US)	Tangy	Poached Pears / Roasted Figs	Sauternes
	Roquefort	Sheep's Milk; Soft and Creamy	Figs / Nuts	Ice Wines
	Stilton	Assertive Blue-Mold; Rich	Red Globe Grapes / Almonds	Cabernet Sauvignon
Semi-Soft Cheeses	Fontina	Cow's Milk; Mild & Nutty	Cherry Tomatoes with Olive Oil	Riesling / Pinot Grigio
	Gouda	Mild yellow / Nutty, butterscotch	Apples / Pears / Walnuts	Pinot Gris
	Edam	Off-white / Mildly Salty & Nutty	Apples / Pears	Syrah / Shiraz
	Morbier	Aromatic / Vegetable Ash in Center / Nutty	Pickles / Greek Olives	Riesling / Gerwurztraminer
	Muenster	Mild to Assertive by Producer	Portobello	Pinot Gris / Pinot Noir
	Port Salut	Cow's Milk; Mild / Creamy Flavor / Smooth	Crabcakes & Shrimp Salads	Viognier
	Reblochon	Cow's Milk; Nutty / bitter if held too long	Mushrooms & Peppers	Pinot Gris / Riesling
	Tallegio	Lombardy Region-Italy: Nutty quality	Fresh Peaches / Plums / Cherries	Barbera / Pinot Noir

Proper Pairings

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		CHARACTER	FOOD PAIRS	WINE PAIRS
Soft-Ripened Cheeses	Brie	Buttery	Baguettes / Peaches / Pears / Grapes	Chardonnay / Pinot Noir
	Camembert	Buttery w/ Veg Accents	Almonds / Chestnuts	Pinot Blanc / Riesling
	Pavé d'Affinois	Buttery	Dried Apricots / Pistachios	Chardonnay (oaked)
Double & Triple Crème	Saint André	Buttery (Tangy)	Dried Mangoes	Chardonnay / Merlot
	L'Explorateur	Creamy & Buttery	Dried Fruits / Nuts	Chardonnay
Chèvres (Goat Cheese)	Boucheron	Log Shaped / Med-Tart Flavor	Dried Fruits / Nuts	Rosé / Pinot Gris
	Crottin	Button Shaped	Olive Oil / Fresh Herbs / Black Pepper	Sauvignon Blanc
	Montrachet	Soft Creamy Texture	Figs / Dried Pears / Nuts	Sancerre

FACE VALUE

a trustworthy socially acceptable taste

zinfandel

CLASSIC CALIFORNIA VARIETAL

PROUDLY PRODUCED AND BOTTLED IN CALIFORNIA USA

the truth as it is

Merlot

Proudly produced and bottled in California USA

PROPER

for FRIENDS & PHILOSOPHERS

Cabernet Sauvignon

Proudly produced and bottled in California USA

WINES

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RED VARIETAL	TASTE PROFILE	WHITE VARIETAL	TASTE PROFILE
Barbera	Bright Cherry / Tangy	Albariño (SP) & Alvarinho (PG)	Orange Peel / Grapefruit / Lemongrass
Cabernet Franc	Black Currant / Violets / Graphite-Mineral	Assyrtiko (Gr)	Apple / Citrus Blossom / Minerality
Cabernet Sauvignon	Dark Berries / Cedar / Earth / Leather/ Tobacco	Chardonnay (Unoaked)	Citrus-Lemon & Lime / Chalky Aroma
Frappato	Raspberries / Dried-Strawberries	Chardonnay (Oaked)	Buttery / Richer
Gamay	Dark Cherry / Black Pepper Hints	Chenin Blanc – Vouvray	Green Apple / White Flowers / Honey
Garnacha (SP) / Grenache (FR)	Spicy Red Fruits / Think Raspberry	Gewürztraminer	Peach, Mango / Apricot / Ginger Hints / Floral
Malbec	Cherries / Raspberries / Black Fruit Notes	Grüner Veltliner	1) Bright-Tangy 2) Black Pepper / Deep Fruits
Merlot	Plummy / Roundness	Muscat / Moscato	Citrus Fruits / White Flowers / Slight Spice
Nebbiolo: Barolo / Barbaresco	Tobacco / Dried Cherries / Violets / Truffles	Pinot Grigio / Gris	Flowers / Apples
Petite Sirah	Blackberry / Dark Chocolate / Blueberry	Riesling	White Fruits / Honey / Orange / White Pepper
Pinot Noir	Cherry or Strawberry / Earthy / Mushrooms	Sauvignon Blanc – Sancerre	Grassy Citrus / Gooseberries / Pink Grapefruit
Sangiovese – Chianti	Wild Strawberry / Blackberry / Sour Cherry	Torrontés	Peach / Fresh Herbs / Flowers / Citrus Fruits
Syrah / Shiraz	Pepper/ Earthy / Dark Berry / Blueberry	Viognier	Apricots / Honey / Dried Herbs / Steely Finish
Tempranillo	Plum / Dark Red Fruits / Vanilla	Sauternes (Bordeaux)	Sauvignon Blanc / Sémillon / Muscadelle
Zinfandel	Raspberries / Spice / Bramble	Sherry (Jerez-Spain)	Palomino / Ximénez / Moscatel



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Weight of Red Wines: Lighter Body to Heavier (Full)

Beaujolais	Soprano
Tempranillo (Rioja, Crianza)	
Dolcetto	
Burgundy	
Pinot Noir, New World	Alto
Chianti / Sangiovese (Not Riserva)	
Côtes du Rhône	
Barbera	
Chinon	
Tempranillo (Rioja & Ribera del Duero, Reserva and Gran Reserva)	Tenor
Chianti / Sangiovese (Riserva)	
Cabernet Franc, New World	
Bordeaux	
Merlot	
Primitivo	
Malbec	
Zinfandel	
Syrah/ Shiraz / Fine Rhônes	
Brunello	Bass
Super Tuscans	
Cabernet Sauvignon, New World	
Northern Rhône (Hermitage & Côte Rôtie)	
Petite Sirah	Sub-Bass
Barbaresco	
Barolo	



Weight of White Wines: Lighter Body to Heavier	
Vinho Verde	Soprano
Pinot Grigio	
Pinot Blanc (Alsace); Muscadet sur lie (Loire near Nantes)	
Riesling, German	
Sancerre/ Pouilly-Fumé	Alto
White Burgundy (Mâcon, some Chablis)	
Champagne & Sparklings	
Pinot Gris (California & Oregon)	
Grüner Veltliner	
Sauvignon Blanc, New World	Tenor
Pinot Gris, Gewürztraminer, Riesling (Alsace)	
Albariño	
White Bordeaux / Graves	
White Burgundy (fine Chablis & Côte de Beaune)	Bass
Viognier	
Chardonnay, New World	

Basic Terminology for Wine:	
Acidity	Mineral
Balance	Oaky
Body	Powerful
Dry	Rustic
Earthy	Tannin
Fruit-Forward	Terroir