



wines that move you

Food and Wine Pairings

There's so much pleasure in sharing great wine with special friends and fantastic food! Different grapes call for different dishes and different wine styles of a certain variety can also require a bit more thinking about 'the best' food match. We hope you enjoy our ideas!

Everyone's palate is different and how each person's palate reacts to a food and wine pairing is going to be different as well. We don't believe in strict rules when pairing our wines to food (or pairing any wine to any food really!), but we do think our wines show brilliantly with certain recipes and maybe not so good with others. Our pairing suggestions are dishes we've tried with the recommended wine and being so impressed with the pairing, we just had to share the recipe. Use these notes as a guide or have at the recipe itself. Enjoy!

Pinot Gris

Pinot Gris can have a very strong personality allowing it to pair brilliantly with richly flavoured dishes using a variety of proteins and sauces. The food that will best match a particular *Gris* will depend on the wines weight, acidity and residual sugar content. Know the style of wine to get the best food pairing.

Pinot Gris is a perfect aperitif and appetizer wine, with certain styles pairing deliciously with spicy recipes as well. Versatile wee grape really!

Wine | *2014 Devils Backbone Pinot Gris*

Food | Spring Rolls *with Carrot Ginger Miso Sauce*

Spring Rolls

1 dozen rice paper sheets
1 head Napa cabbage, shredded
3 cups shredded escarole or lettuce
2 cups micro basil
2 cups whole mint leaves
3 avocados, segmented

Carrot Ginger Miso

2 tbsp miso paste
1/4 cup spring onion
6 tbsp olive oil
2-3 tbsp finely grated carrot
2-3 tbsp finely grated ginger
1 tbsp toasted sesame oil
t tsp rice wine vinegar
2 tbsp honey
Juice of one lemon



Method... *who said delicious can't be simple?*

The Sauce | Place all ingredients plus 1/4 cup water in a resealable container or metal bowl. If you have a container, cover and shake vigorously until well combined. If preparing in a bowl, use a whisk until all ingredients are thoroughly combined.

Spring Rolls | Submerge a single spring roll wrapper in a bowl of hot water until completely pliable, about 15 seconds. Remove, and gently set on a flat surface making sure not to tear the sheet!

Layer with cabbage, escarole, avocado, and herbs. Construct a roll like a burrito; start with the bottom and cover the horizontal line of veggies. Fold in both sides and press to seal. Roll up tightly to the top and seal the edge. Set aside. Repeat. Once you've rolled all your paper sheets, dip your rolls in sauce and sip your vino. Fantastic!

DEVILS BACKBONE PINOT GRIS 2014



The Devil's Tasting Note

Refreshing, rich and exotic. This wine treats the taste buds with its seductive flavors, tempting, nay, taunting the sole for just one more sip. Let the apricot, peach and spice wrap a backbone of flavor around you palate as the citric twist of acidity cuts through to a clean satisfying, finish. This is a wine that sparks your senses and stirs the dark side to indulge. Match with a host of foods from spicy Thai and Chinese cuisines to summer salads with a lemon infused dressing. It also pairs beautifully with a 'hot-as-hell' day, your patio and your favorite book.

Winemaker

David Grant (NZ)
Mike Kush (USA)

Harvest Date

Hand-picked and sorted in early May 2014

Vineyards

Pioneer

Wine Analysis

Alcohol 14%, TA 7.5g/l, pH 3.2

Grape Composition

95% Pinot Gris, 5% Gewurztraminer

Winemaking Notes ~

Whole bunch pressing over five hours to maintain flavor intensity was a crucial step in the winemaking process. The wine was cool-fermented over two weeks in temperature controlled stainless steel tanks. No malolactic occurred.

The purity of our fruit allowed us to bottle this wine without fining, harnessing the full and true flavor of our high quality grapes.

The wine was cold stabilized and sterile filtered prior to bottling

Production

380 cases