

JULY WINE OF THE MONTH!



PAHLMAYER JAYSON RED 2015

Category: Red Wine

Varietal: Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot

Region: California»Napa County

Producer: Pahlmeyer

Product Description:

This elegant and heavily aromatic wine opens with intense and inviting bright red fruit, blackberry, and subtle licorice aromas that lead into a weighty, enjoyable mid-palate. Bright acidity coupled with soft tannins promise a satisfyingly long finish. This is a beautifully balanced wine, made to be enjoyed upon release and requires no cellaring.

\$57

You came, you sipped, you purchased. Follow a few simple guidelines and you can be sure you'll match the flavors of your culinary creations with the wine you loved enough to purchase and haul home.

This is one of my favorite blends. Its well priced at about \$57.00 a bottle. Don't know what you should eat with this great blend? Suggestions are below. Enjoy!!!

Foods to pair this delicious wine with:

Tannins, the astringent compounds in red wines that help give the wine structure, are an ideal complement to luxurious meats—making brawny reds like this Jason the perfect choice.

Beef and lamb: Select red wine for beef and lamb dishes. Usually a full-bodied red such as a blend works well. Think bold wine, bold food. No dainty finger sandwiches. Also, remember to keep the region of the wine with the region of your food. For example, don't eat an Australian steak with a U.S. wine. The flavor of the meat may not pair as well with the wine.

Most of all know this. You really can't go wrong with a good wine. So eat drink and enjoy!