

## **The following foods go best with Cabernet Sauvignon New World:**

Note: Cabernet Sauvignon is a dry red wine that can age for decades and becomes more complex and subtle as a result. Signature aromas in its youth include blackcurrant, cassis, blackberry, herbs and cedar or oak. If the grapes were not fully ripened when picked, it can have green bell pepper or weedy notes. As it ages, it takes on notes of seductive spices, anise, violets, leather, olive, tobacco and cigar box. It's often aged in oak from 6-24 months. It can be quite tannic when young (so decant it for an hour or two if you aren't going to age it). The tannins smooth out with age. Just how long it can age depends on how well it was made (quality of the fruit, etc). It is most famous in Bordeaux, France, where it's part of a blend that can include any or all of the following grapes to increase the complexity of the final wine: Merlot, Cabernet Franc, Malbec and Petite Verdot. Cabernet is also planted worldwide because its tough skin resists disease and rot. It does especially well in regions with warm, dry conditions and a long growing season such as California's Napa and Sonoma Valleys and Paso Robles and in Chile, Argentina and South Africa. In Australia, it's often blended with Shiraz and in Tuscany, with Sangiovese or stands alone in the coveted and pricey Super Tuscan wines. Cabernet was originally created by crossing the white grape Sauvignon Blanc and the red grape Cabernet Franc. Cabernet Sauvignon, like Chardonnay, Merlot and Pinot Noir, is one of the world's most popular wines. Pair Cabernet Sauvignon with beef casseroles and stews, chateaubriand, cheeseburgers, beef stroganov, rare roast beef, lamb dishes, game (venison, partridge, ostrich, pheasant), cheddar, parmesan, grilled cheese sandwiches or a delicious parmigiana.

### Appetizers

- Rich Pates

### Beef

- Barbecued Beef Ribs
- Barbecued Meats
- Beef
- Beef Bourguignonne
- Beef Cooked In Red Wine
- Beef Daube
- Beef En Croute
- Beef Stew
- Beef Wellington
- Bison Steak
- Brisket
- Casseroles & Stews
- Chateaubriand
- Corned Beef
- Corned Beef And Cabbage
- Full Flavored Meaty Casseroles
- Hamburgers, Meatloaf
- Kidneys
- Meat Fondue

- Rib Roast With A Coffee & Pepper Rub
- Roast Beef With Gravy Or Au Jus
- Sausages
- Shepherd's Pie
- Steak
- Steak With Mustard Or Soy Sauce
- Steak, Grilled
- Steak, Prime Rib
- Tongue

### Breads

- Cheddar Crown Bread
- French Baguette
- Rustic Bread
- Tuscan Bread

### Cheese

- Blue Cheese
- Cheddar
- Grilled Cheese Sandwich
- Mature Hard Cheeses
- Parmesan
- Romano

## Chicken/Poultry

- Coq Au Vin
- Turkey
- Turkey, Roasted

## Desserts

- Chocolate Mousse (Light)
- Chocolate: Bittersweet
- Chocolate: Dark
- Chocolate: Dark/Almond
- Chocolate: Dark/Esspresso
- Chocolate: Fruit
- Chocolate: Mexican Mole
- Chocolate: Mint
- Chocolate: Nuts
- Chocolate: Pralines
- Chocolate: Semisweet

## Ethnic Dishes

- Ethiopian Lamb Dishes
- Fajitas
- Haggis
- Peking Duck
- Spicy Food
- Tacos
- Thai Coconut Shrimp

## Game

- Bison Steak
- Grilled Meat & Game
- Kangaroo
- Ostrich
- Pheasant
- Venison
- Venison Stew
- Wild Boar

## Lamb

- Irish Stew
- Lamb Chops,grilled
- Lamb Chops,steaks
- Lamb Ragout With Roasted Sweet Peppers
- Lamb Shank
- Leg Of Lamb
- Rack Of Lamb
- Shepherd's Pie

## Pasta

- Lasagne

## Pork

- Barbequed Pork Spareribs
- Black Pudding
- Pork
- Pork Cooked With Prunes And Cream
- Sausages

## Sauces, Spices, Herbs

- Gorgonzola, Blue Cheese Sauce
- Horseradish Sauce
- Madeira, Port Sauce
- Mint, Mint Sauce
- Wine Reduction, Wine-Based Marinade

## Seafood & Shellfish

- Seared Tuna With A Pepper Crust

## Snacks

- Tacos

## Turkey Holiday Dinner

- Creamed Onions
- Succotash
- Turducken
- Turkey
- Turkey, Dark Meat

## Veal

- Breaded Veal Cutlets
- Roast Veal
- Veal
- Veal Chops
- Veal Marsala
- Veal Shanks/Osso Buco

## Vegetables & Salads

- Baked Or Grilled Eggplant
- Braised Escarole & Endive
- Casseroles & Stews
- Mustard Greens
- Peppers: Chili
- Roasted Eggplant