

NAPA

WINE, FOOD AND CONVERSATION FROM NAPA VALLEY VINTNERS



WHY WINE?

Napa Valley brings people together to sip,
connect and celebrate

Group Dynamics
HOW COMMUNAL TASTINGS
ADD FUN AND FLAVOR

A Deeper Understanding
FOUR WAYS TO BUILD YOUR
WINE KNOWLEDGE

Waste Not
INNOVATIVE UPCYCLING EFFORTS IN
THE WINE INDUSTRY

Executive chef Magnus Young elevates the tasting experience at Clif Family Winery with fresh, seasonal fare.



A TIME TO SLOW DOWN AND SAVOR SHARED TIMES

TAKE A PAUSE WITH A GLASS OF WINE AND FLAVORFUL PRE-DINNER BITES DURING THE WINE HOUR, OR THE ITALIAN *APERITIVO* • BY CATE CONNIFF

Call it what you will, the American happy hour or the Italian *aperitivo*, the time before dinner is a time to slow down, savor small bites and share a distinctive bottle of wine to awaken the senses. Mediterranean-touched cultures have a deeply ingrained sense of this leisurely unwinding but no matter where you live, adopting this approach to life and pausing at the end of the day with a glass of wine in hand is a welcome ritual.

An *aperitivo* is a pre-meal drink; but more than that, it's a time for gathering, exhaling, settling in. Derived from the Latin *aperire*, the tradition is meant "to open" the stomach as day surrenders to twilight and friends and family find one another in this dusky in-between time.

Add thoughtful tidbits of enticingly seasoned foods to draw out nuances in a wine and the spirit is loosened to conversation and connection.

Putting together these offerings is not meant for rigid rules, but rather an exploration of flavors and discoveries of the stories behind the wines you share and the foods you choose. And perhaps, as your gathering comes to a gentle close, you might ponder why wine is part of your own story.

KRISTEN LOKEN

WHITE ROCK VINEYARDS

SENSE OF PLACE

Anne-Marie, an accomplished cheesemaker and second generation family member of White Rock Vineyards, spent some time working at Fatted Calf Charcuterie in Napa, providing a connection between the two family-run businesses. “Their Cabernet Franc was the inspiration for our ‘White Rock’ salami,” says Toponia Miller, cookbook author and co-owner of Napa’s Fatted Calf Charcuterie. “It’s made from heritage pork and very simply seasoned with local bay leaves, thyme, salt, pepper and wine.” This salami is often at the center of the charcuterie offering for tasting experiences at White Rock Vineyards.

APERITIVO PAIRING

“Salami is simpatico with both white and red wines; in this instance, with our Viognier and Cabernet Franc. Both wines bring out different characteristics in the salami. The Viognier accents the rich, buttery flavor of the heritage pork and highlights the salami’s herbaceousness. The Cabernet Franc, on the other hand, is a good foil for the salami. The wine’s fruit is a lovely contrast to the peppery flavor of the salami while the tannins and acidity cut through the salami’s richness.”

—Christopher Vandendriessche, winemaker,
White Rock Vineyards



The fruity Cabernet Franc at White Rock Vineyards pairs well with salami.



The Clif Family Farm produces more than 70 different crops.

CLIF FAMILY WINERY

SENSE OF PLACE

“Our family farms 90 acres of organic vineyards and a 10-acre vegetable garden, olive grove and fruit orchard. The *aperitivo* experience is ingrained in everything we believe about sharing our farm and wines with guests. We developed a love of this concept on bike trips through Italy at *rifugi*, or little places to stop along the way.”

—Kit Crawford and Gary Erickson, founders,
Clif Family Winery & Farm

APERITIVO PAIRING

“For an incredible red wine pairing, try Clif Family Winery’s Gary’s Improv Zinfandel with a smoked blue cheese such as the Rogue Creamery Smokey Blue, served with blackberry jam and chopped smoked Spanish pimenton almonds. The smoky, funky flavor of the blue with the blackberry jam complements the fruitier and spicier notes of the wine without subduing them.”

—Magnus Young, executive chef, Clif Family Winery