



CORK & BOTTLE

HOW TO BUY, TASTE AND STORE WINE AND SPIRITS

It's even easier to take your wine with you

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Petite Sirah, pork: the perfect match?

The National Pork Board and a number of petite sirah producers think their products were made for each other and want us to believe it too.

They have teamed up to sponsor cooking competitions, educational seminars and tastings for chefs throughout the country. The participating petite sirah wineries include Concannon, EOS, Foppiano, Langtry, Michael-David, Parducci and Rosenblum.

Petite sirah pairs well with dishes like pan-seared pork tenderloin with savory corn and apricot pudding; pork wrapped in cabbage with prawns, apples and red currant sauce; tangerine and coriander-spiced pork tenderloin; pork chops with roasted baby potatoes, olives and garlic.

http://www.sptimes.com/2006/11/15/Taste/It_s_even_easier_to_t.shtml