



Collaborative Cruising

How Wineries Pair Well on the Water

By Charlene Peters

On a perfect Sunday afternoon, the aromatic sea air set the sensory stage for a wine-tasting experience aboard the Oceania Regatta. Docked at the Embarcadero in San Francisco, the Oceania, in all its classic elegance, welcomed four wineries from the Dry Creek Valley in Healdsburg to promote a 10-night wine cruise aboard the Oceania Riviera from Venice to Barcelona, which will take place June 29 through July 9, 2020.

Guests onboard for the 2020 cruise will be offered several wine experiences to purchase while cruising the Mediterranean, as well as an onboard cooking class. Meanwhile, on this exceptional Sunday in San Francisco, a small group gathered to sample a four-course food and wine pairing to best showcase the food onboard and the wines of Dry Creek Valley.



Courtesy photo, Oceania

We began with a taste of Trattore Farms, whose 2016 Stone Soup, a field blend, if you will, presented varied characteristics in the Rhone style. This wine brought out the flavor of a roasted pancetta-wrapped Colorado lamb rack served with roasted potato perfumed with garlic and rosemary. During this tasting, we learned the translation of Trattore in Italian means “tractor”, and that owner of Trattore Farms, Tim Bucher, purchased his first vineyard when he was only 16 years old.

Our next course brought forth the “wow” factor when a Seghesio Family Vineyards 2015 Cortina Zinfandel was paired with a ravioli stuffed with slowly roasted beef and tossed in a veal jus flavored with rosemary and tomato.

Our palates were primed and ready for a 2015 Cabernet Sauvignon from Comstock Wines, sourced from Sonoma grapes, paired with an osso buco alla Milanese that brought forth the wine’s balance. There is nothing better on your palate than the taste of cabernet sauvignon with oven-braised veal shank in a porcini-enhanced stock, served with saffron-infused risotto. Enough said.

Finally, we tasted a 2015 Sbragia Family Vineyards Cabernet Sauvignon with a filet mignon in gorgonzola crust with sautéed garlic spinach, grilled polenta and Brunello red wine sauce.

The owners/winemakers of these four Dry Creek Valley wineries will join guests onboard the 2020 Mediterranean cruise to work with the finest cuisine on the sea, set by legendary Chef Jacques Pépin.

If you’d like to book your spot on this cruise, visit drycreekvalley.org/events/passport-to-the-mediterranean

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