

AWS-Tucson – Grilled Pizza and Bordeaux, August 10, 2008

We had a semi-impromptu additional event for August and added in a Bordeaux and grilled pizza pairing. Kirk Hively and Sandra Raleigh hosted with Bari and Dave Boyd working the wine selections. A few notes on Bordeaux from Bari:

Bordeaux is not meant for just fancy dinner parties. It is every bit at ease after a sporting event. Even fast food takes on another dimension with a glass of Bordeaux, Bordeaux Superieur or Fransac. Beef and ketchup go very well with the straightforward roundness of these red Bordeaux wines, as does pizza!

Bari selected three bottles for us to taste, Chateau Petrus Gaia Bordeaux Superiueur 2002; Chateau Pardis Casseuil Bordeaux Blanc 2004 and Chateau Campot Lafon 2005.

The Pizza

We took the easy route and bought refrigerated pizza dough. Everyone one brought some of their favorite toppings – we had the usual sausage, pepperoni and ham. Sandy made her own ricotta cheese and picked up some fresh and smoked mozzarella. We had lots of veggies, basil, fresh pineapple, fresh and caramelized onions and even more that I've forgotten to list.

After getting the pizza dough oiled, floured and rolled out it was laid onto the grill to toast dough. We actually grilled both sides though the recipe calls for just getting one done. Then everyone was invited to pile on their toppings and the pizza was placed back on the grill to heat up and melt the cheese. One difficulty I found was that with several different pizzas on the grill it was getting hard to remember whose pizza belong to whom! Luckily there were just enough different toppings to make them recognizable to everyone

After dining on the pizzas and salad Sandy made up a special dessert pizza for us! What a way to end the dinner. This was very interesting and a “grilled” pizza was a first for most the attendees.

Here is a list of grapes and varietal profiles in the Bordeaux area:

Cabernet Sauvignon, Cabernet, Merlot, Petit Verdot, Malbec, Merlot, Semillon, Sauvignon and Muscadelle

Regions and wine appellations from Bordeaux wines, France:

Left Bank

Medoc - Marpau - Pauillac - Saint-Julien - Saint-Estèphe -

Pessac-LOoanan / Graves - Sauternes / Barsac - Moulis - Haut-Medoc - Listrac-Médoc



The “Left Bank” vineyard spreads over 200 km on a triangular peninsula from the Gironde estuary at the North of Bordeaux down to the city of Langon, situated 60 km South of Bordeaux. Embedded between the Gironde river and the Atlantic Ocean, the most northern section of the peninsula is better known under the name of “Médoc”. The central and southern portion, often called by its generic name of “Haut-Médoc” hosts the most prestigious appellations and Châteaux of the Left bank - Margaux, Pauillac, Saint-Julien and Saint-Estèphe, which are completed by less renowned districts: Moulis, Médoc, Listrac-Médoc and HautMédoc’s appellations where several fine wines are also produced. Generally the area enjoys an ideal moderate climate, particularly favourable to the production of high quality grapes. The Left Bank’s soil is of exceptional quality. It consists of a mixture of sand, gravel, clay, limestone and coarse silt, on which grow the famous varieties which have made the reputation of Bordeaux wines over centuries; CabernetSauvignon, Merlot, Petit-Verdot and Cabernet-Franc.

Right Bank

Côtes de Bourc - Côtes de Blaye - Saint-Emilion - Satellites do Saint-Emilion
Fronsac - CÔtes de Francs - Côtes de Castillon - Pomerol - Lalande de Pomerol

This vast expanse on the right bank of the Dordogne and the Gironde rivers of approximately 100 kilometers long, is situated on the opposite bank to the great Medoc growths. The “right bank” area can be subdivided into three different regions:

- The Côtes de Bourg and Cotes de Blaye, locally called Bourgeois and Blayais
- The Libournais, which include the most famous Pomerol and Saint-Emilion districts - the Satellites of Saint-Emilion, Lalande de Pomerol, Fronsac and Canon Fronsac - Côtes de Castillon.
- Cotes de Francs constitute the third sub-area of the Right Bank. Following the Dordogne upstream, these regions form the Bordelais’ Eastern border. The whole area is where the Merlot grape reigns supreme - 70% of the vines planted here are of Merlot varietal.



Kirk cutting up the pizza



Above: Carla & Andrea

Left: Sharon & Harland

Below: Bob, Dave (back left),
Lori, Karen & Russ

