

PRICKLY PIG'S GUIDE TO FOOD AND WINE PAIRING

We love wine. We love food. Prickly Pig is super excited to partner with Gus Vahlkamp, sommelier and co-founder of Kickshaw in San Francisco. He'll offer out-of-this world wine and food pairings that foodies and non-foodies will truly enjoy.

Gus has been in the San Francisco restaurant business and wine community for 25 years. He spent the last nine years with The Slanted Door Group [as a sommelier and wine director]; his professional history also includes Fleur de Lys, Quince, and Real Restaurants Corporation. He's traveled extensively to the great wine regions of Europe, conducted countless tastings for private clients and other wine professionals, and written about wine and spirits for several publications. He tried once to have a hobby unrelated to wine but failed.

Gus's latest project is Kickshaw, the first and only on-demand wine delivery service in California with proprietary inventory, which he launched with his partner David Smiddy in December 2015 (<https://getkickshaw.com>).



Gus's number one, slam-dunk, hands-down recommendation for wine to drink with Prickly Pig's delicious sandwich is 2014 Weingut Leitz Klosterlay Kabinett (\$19.99), a slightly off-dry and mineral style of riesling from the Rheingau region of Germany, about an hour west of Frankfurt. The lower alcohol, high acidity, and touch of fruity sweetness in fine riesling like this one is the perfect counterpoint to sweet/spicy/smoky dishes with high fat content (especially porky ones meals, since the meat itself often has some inherent nutty sweetness).

So far, wine and food pairing sounds pretty spectacular to us!

If, however, you don't care for wine that has slightly noticeable sweetness, or simply prefer to drink red wine with all meat dishes, here are a couple of alternative recommendations that will also suit perfectly well...

Gus's first choice for red wine among those listed at Kickshaw would be 2012 Prieler "Johanneshöhe" Blaufrankisch (\$23.99), an Austrian wine that features ripe and spicy dark-fruit character which will pair nicely with the tangy flavors of Prickly Pig Barbecue Sauce. This wine also has a high total acidity that will highlight the vinegar and the spicy notes of the sauce. The wine does see a little oak but its mildly tannic texture is more grape-derived than wood-borne. Heavily oaked red wine would create unpleasant off-flavors against the acidity and spice in the sauce.



And finally, here's one for those folks who drink richer, more robust styles of California red wine with everything they eat: 2008 Scherrer "Calypso Vineyard" Syrah (\$32.99). In its youth, this wine would have been unsuitable, for the reasons listed above. But now, with some bottle age, it has softened to the point where it's grown remarkably food-friendly.



It still has the sumptuous, spicy richness typical of Californian syrah, but the palate has evolved towards a deeper, more varietal identity, and the tannins have relaxed to the point where the wine can better accommodate sweet/spicy/smoky BBQ. Great with burgers and pizza too.

If you weren't hungry or thirsty, I bet you are now! We here at Prickly Pig are eager to eat a pork sandwich and enjoy a glass of wine! Throw your feet up and enjoy! It's not like you have to go out and get wine - Kickshaw delivers! www.getkickshaw.com