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**\$35 for
two bottles
(white & red)**



WINE TASTING

A WINE TASTING EVENING WITH
DR. ROB BRASS

SATURDAY, JANUARY 23RD | 7:30 PM

**RSVP by
Wednesday,
January 20th**

Register online at
www.bethemethalbany.org

*Please note: We will be starting with
Havdalah and then onto the program!*



We will be tasting an Albariño (white wine) and a Pinot Noir. (red wine) During the tasting we will discuss the aroma and flavor characteristics of each wine. We will discuss why the wines have the flavors they have. We will taste some foods with the wines; some that make the wine taste better, and some that make the wine taste worse. The goal will be to have some fun and learn a few things about picking wines we can enjoy with the foods we are eating.

The Albariño: Granbazan Etiqueta Verde 2019

Pairs best with light, cheeses such as burrata, goat cheese, feta cheese, manchego and Gouda. Classic or garlic hummus. Anchovies. Sushito peppers, and of course, many of your favorite seafood dishes.

The Pinot Noir: Martin Ray Sonoma 2018

Pairs with charcuterie, herbed crackers, red bell pepper hummus, goat cheese, duck, mushroom.

Finally, a controversial pairing! Cheetos! Not necessarily the puffs, but the crunchy (baked or fried) or the flaming hot if you dare. You will be rewarded if you try!

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Questions?
Contact Jessica Richer -
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