**NERCOMP Event Wines and Charcuterie Board Suggestions**

**Hosted by Adobe**

**Cabernet Sauvignon**

Z Alexander Brown Cabernet Sauvignon

Michael David Freakshow Cabernet Sauvignon

Ghost Pines Cabernet Sauvignon

Josh Cellars Bourbon Barrel Family Reserve Cabernet Sauvignon

Suggested Cheese Pairings

* Cheddar
* Aged Manchego
* Parmigiano-Reggiano
* Pecorino Romano
* Grana Padano

**Chardonnay**

Rodney Strong Chalk Hill Chardonnay

Mer Soleil Silver Chardonnay

Artesa Chardonnay Carneros

Ferrari-Carano Chardonnay

Suggested Cheese Pairings

* Fontina
* Monterey Jack
* Asiago
* Havarti
* Brie
* Camembert
* Gouda
* Gruyère
* Swiss

**Rose**

La Crema Rose

Kim Crawford Rose

Fleurs de Prairie Rose Cotes de Provence

Chateau d'Esclans Whispering Angel Rose

Suggested Cheese Pairings

* Chèvre
* Ricotta
* Mozzarella
* Burrata
* Feta
* Marscapone
* Boursin

Cork Dork Bella’s Charcuterie Board Must-Haves

Charcuterie (AKA Cured & Preserved Meats)

* Prosciutto
* Jamón Ibérico
* Mortadella
* Soppressata or other dry-cured salami
* Chicken Liver Mousse (Pâté)
* Speck (smoked Prosciutto
* Coppa or spicy coppa
* Pastrami
* Peppered salami
* Black Truffle Salami
* Jamón serrano

Spreads

* Jams/Jellies
	+ Dalmatia Original Fig Spread
	+ Marionberry Habanero Pepper Jelly
	+ Apricot Jam
* Honey
* Coarse Ground Mustard
* Pesto

Extras

* Bread and Crackers
	+ Baguette
	+ Toasted Crostini
	+ Assorted Crackers
* Nuts
	+ Almonds
	+ Marcona Almonds
	+ Walnuts
	+ Pistachios
	+ Pecans
	+ Hazelnuts
	+ Cashews
* Dried Fruits
	+ Apricots
	+ Cherries
	+ Cranberries
	+ Figs
	+ Dates
* Fresh Fruits
	+ Grapes
	+ Figs
	+ Raspberries
	+ Blueberries
	+ Cherries
	+ Strawberries

Pickled Things

* Marinated Artichoke Hearts
* Mild Cornichons
* Olives
	+ Castelvetrano Olives
	+ Kalamata Olives
	+ Picholine Olives
	+ Arbequina Olives
	+ Liguria Olives