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# Master Your Wine Palate



The delightful mother daughter duo of Judit & Corina of Wine Dine Daily took the time to share with us the beauty of their lives with their love of wine and how they mastered their wine palate.

In this exclusive interview, we learned about the elegance of seafood and Chardonnay, the wonders of Épernay France and why it is important to taste everything in order to truly master your wine palate.

“With a splash of wine, everything tastes better.” - Judit & Corina

# Judit & Corina

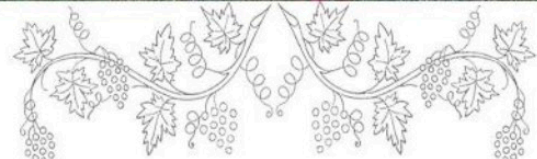
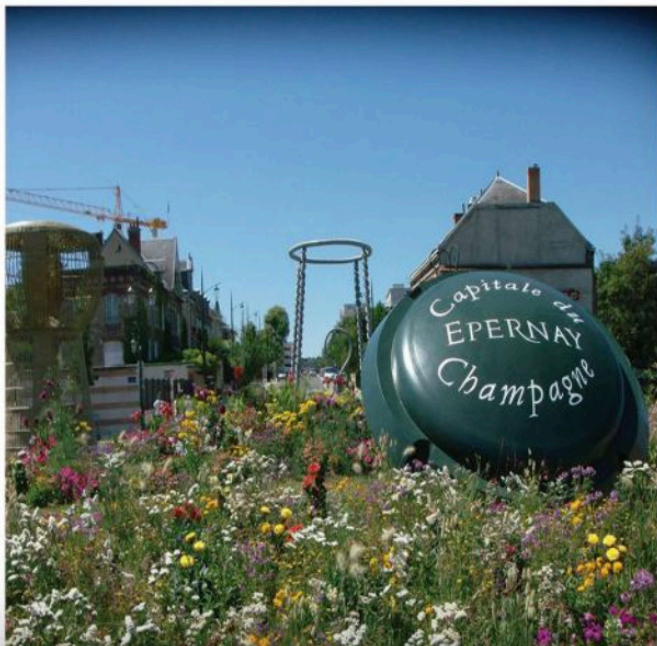
**We are in love with Wine Dine Daily! Please tell us a little bit about yourselves, the concept of Wine Dine Daily and what makes you so unique?**

Thank you so much! We adore the concept of food & wine and try to sneak a little wine into every dish that we create because wine gives another delicious layer of complexity and sophistication. As a mother-daughter duo (Judit is the mom, Corina the daughter) we have many differences, but we could always find a sense of joy contemplating what is on the menu for dinner or for the next party and how to make a recipe more exciting with wine. Pairing wine with food is such a natural part of daily life in Europe, where we have lived and traveled and had the pleasure to enjoy many unique wine regions in Germany, Hungary, Austria, France, and Italy. Living in Santa Barbara is a culinary dream with so many International influences where you are surrounded by talented chefs and winemakers who are willing to share great recipes over a glass of wine.

Wine Dine Daily evolved from many dinner parties and giving cooking classes together that have revolved around delectable food and wine pairings and the desire to share with others how to live more deliciously.

**How did you ladies develop your wine palates?**

Judit: Wine has always been part of my life. Fortunately, my parents were wine connoisseurs and as you know in Europe from an early age we were served watered down wine at family dinners. Oh how I remember my first real sip of pure Tokaji Aszu wine, which really made a deep impression on my senses and truly spoiled my wine palate. Later on, traveling extensively through different wine regions and tasting local cuisines with local wines really opened up my mind as to how simply you can develop your taste and find pleasure in beautiful wine pairings. Corina: Have to let you in on a little secret...I preferred cocktails over wine at first try. When I was 22 I went on a winery tour with family and friends to the Santa Barbara County. There was this buttery, honey sweet chardonnay that was love at first sip! Starting with a sweeter less complex wine is great for easing into wine and since then I have grown to appreciate bold fruity reds and other varietals. Choosing wines that reflect flavors of things that you already enjoy is helpful to starting out - like finding vanilla and citrus aromas will bring a sense of recognition.



“Épernay France for the charming vineyards, mysterious caves, stylish champagne houses and superb champagnes.”

**With all the beautiful wine regions in the world, Tell us what are your favorite regions?**

There are so many unforgettable regions that touched our hearts and we would love to share. A few of those are Épernay France for the charming vineyards, mysterious caves, stylish champagne houses and superb champagnes. Tokaj Hungary because of its unique historical significance to the heritage of wine. Vienna Austria due to being the only Metropolitan city with vineyards. Napa Valley California for the well-developed flavors and varied architecture of the wineries. Santa Barbara County for the incredible natural beauty of the scenery and the rustic down to earth style.

Please tell us what are some of your fondest wine memories?

Our fondest wine memories revolve around family trips to wine regions. One was to the region of Tokaj, Hungary where we interview the Countess Maria Degenfeld at her Winery and Castle Hotel. The Countess invited us to an exclusive Wine Knighting ceremony where only a few select were allowed to witness and taste library wines. The Tokaj wine region in Hungary is one of the oldest in history and only white wines are permitted from a few varietals, like Furmint, Hárslevelű, Yellow Muscat to name a few. Wine connoisseurs love to collect Tokaji Aszu dessert wines because of their longevity and we don't mean just a few years, they can age decades and decades. The most memorable wine we tasted was over 100 years old with the most glorious and luxurious aromas of apricot and honey you can imagine. It was just magnificent and humbling at the same time to have liquid heaven in our glass. Hope you get the chance to experience a gorgeous Aszu from Tokaj too.

Have you ever braved a Zipline across scenic vineyards with wine tasting as a reward? We have in the picturesque region of Paso Robles over the Ancient Peaks Winery in California. Usually we venture deep into the dark wine cellars of Europe and here we dared to soar at a height of around 150 feet above the vines. The wine tastes even more exquisite after a thrilling ride and we can't wait to try it again.



And we have to tell you about our special Italian wine review. We received several bottles of red wine with the Castiglione del Bosco label from the Tuscan region. To our utter delight we found out that this particular winery is owned by Massimo Ferragamo. He is one of the sons of Salvatore Ferragamo who started the famous Ferragamo fashion house. Oh and we do love Ferragamo shoes and yes we wore ours for the video review of Brunello di Montalcino. This wine is made from 100% Sangiovese grapes and the Brunello was absolutely sexy and curvaceous. It is the fabulous Italian temptress Sophia Loren in a bottle.

As aficionados of fine wine and dining, what are your favorite food and wine pairings? We are so excited to share this answer!

Judit: Living by the ocean and smelling the salty breeze makes it so easy to visit the seafood market at the harbor and prepare the catch of the day or fresh seafood. One of my favorites is the Butternut Squash Risotto with Shrimp and Pancetta with a glass of citrusy Chardonnay. This dish reflects Santa Barbara living perfectly for me.

Corina: When the fog rolls in from the Pacific Ocean and the days get a chill, even in Spring and Summer this can happen, then I wish to indulge in something comforting and hearty. Our Mediterranean Meatloaf with an earthy Merlot is the perfect dish to chase the gloomy weather away and is best when served by a fireplace in good company with an ample dose of laughter. Merlot also makes me think of decadent chocolate...then again I think about chocolate for no reason at all.

That sounds so divine...what is your choice aperitif? And paired with what dessert?

Judit: Champagne Blanc de Noirs or Rosé with my current addiction is a healthy fresh Watermelon Berry Mint Salad with Rosé syrup.

Corina: For the summer Kir Royal and a light fluffy pink Raspberry Mousse with Pinot Noir Reduction. It is really hard to choose just one favorite!



If you could drink only one wine for the rest of your life, what would it be?

Judit: Nicolas Feuillatte Brut Rosé Champagne - with ripe juicy raspberry, strawberry and alluring floral aromas. The firm but rounded flavors cater effortlessly to all my senses. It makes me feel utterly confident, youthful and luxurious the same time. Yes it makes me feel young and sexy and who would not be delighted to have these elements in their lives.

Corina: That depends if I get to be on a tropical island with Henry Cavill or Chris Hemsworth, then something bold and red like a Port.

What should our readers remember about wine?

A beautiful label or higher cost does not guarantee superb quality. When you are purchasing through wine action make sure that you know about the producer, vintage and how the wine was stored.

What are some proper wine etiquette tips to keep in mind?

So you can maximize your wine pleasure, make sure before serving that your wine has the right temperature, let the wine breathe if needed in your fabulous decanter and use the right shaped glass. The shape of your glass can really enhance your experience. Also ladies make sure you don't wear strong perfume to a wine tasting since that could influence your ability to taste the wine accurately.

What about for first time wine drinkers?

Be selective - drink wines you truly enjoy and not because it is popular. Start with something lighter and less complex so you can appreciate the nuances as you progress, like a sweeter wine that has familiar flavors.

What are the best wines to begin with when starting a wine collection?

First, start with the wines you know and are excited about. Some younger and older and age worthy wines. Nice to have something you can drink with tonight's dinner or save for that special occasion in the future.

What is an impressive wine to give to a boss, co-worker or event hostess?

As a gift to your boss, an opulent Napa Valley Cabernet Sauvignon from Silver Oak Cellars or Stag's Leap Cellars. For co-workers a classic and elegant Santa Barbara County Pinot Noir from Alma Rosa or Au Bon Climat, both form the Santa Rita Hills AVA. Veuve Clicquot Brut Champagne or a Taittinger Champagne would make a lovely hostess gift.


What are the future plans or things to look forward to from the stellar duo of Judit & Corina?

We are working on our first lifestyle cookbook that is all about cooking with wine in Santa Barbara. The development, styling, and photography of the recipes are done by us and in the works are several video segments as well. It is also soon time to launch our new user friendly website with a community and shop where food and wine lovers can indulge. For more of Judit & Corina visit [winedinedaily.com](http://winedinedaily.com)

# Wine Recommendations

To master your palate, it is best to savor slowly. Let your senses take the lead and allow the flavors to stimulate your taste buds. The main idea is to look, smell and taste! Identify what you taste and allow yourself to flow with the nuances of the wine. Ready to taste? Here are wine recommendations from Judit & Corina touching on seven noble grapes. Cheers!




PINOT NOIR	RIESLING	CHARDONNAY	CABERNET SAUVIGNON
			
Rusack Pinot Noir - Santa Rita Hills Reserve 2011 Santa Ynez - \$40	Zahel Riesling Reisberg 2011 - Vienna, Austria \$25	Chassagne Montrachet Les Vergers 1er Cru Michel Niellon 2010 - Burgundy, France \$70	St. Supery Dollarhide Estate Vineyard Cabernet Sauvignon 2009 - Napa Valley \$85
Seductive aromas of red cherries, raspberries with a touch of cinnamon and lavender with hint of earth. A classical refined Pinot.	Elegant beautiful wine with sweet apricot and peach fruit notes and with perfect minerality.	Lovely flower and ripe orchard fruit notes laced with creamy but crisp citrus notes. (2003 shown)	Elegant, well balanced and rich with intense aromas of black currant, plum, vanilla, sage and sweet toffee.
Perfectly paired with: dishes served with truffles and mushrooms.	Perfectly paired with: Spicy dishes.	Perfectly paired with: Salmon & other seafood cooked in lush sauces.	Perfectly paired with: Steaks & Chops.

# Wine Recommendations

Perfect recommended wine accessories: The right shaped glass for wine from Stolz, Riedel, Spiegelau or Peugeot. An elegant wine decanter from Riedel or Baccarat. A beautiful corkscrew set with foil cutter vintage or Le Creuset.



SAUVIGNON BLANC	SYRAH	MERLOT
		
<p>Ancient Peaks Sauvignon Blanc 2011 Paso Robles - California \$14</p>	<p>Zaca Mesa Black Bear Block Syrah - Santa Ynez Valley \$50</p>	<p>Gainey Vineyard Merlot 2010 - Limited Selection - Santa Ynez Valley, Santa Barbara \$42</p>
<p>Bursts with aromas of orange blossom, mango, guava and zippy lime zest. Ripe summer pears and watermelon with refreshing minerality.</p>	<p>Rich dark berry, plum and mocha notes with gorgeous blackberry jam, toasted oak and sage. This is the perfect celebration wine.</p>	<p>Voluptuously elegant with blackcurrant, dark ripe plum and summer sweet cherry aromas. Finishing with an indulgent dark chocolate and toasted note.</p>
<p>Perfectly paired with: dishes served with tart dressings and sauces.</p>	<p>Perfectly paired with: highly spiced meats.</p>	<p>Perfectly paired with: light meats such as chicken and lightly spiced dark meats.</p>