

SPÄTBURGUNDER (PINOT NOIR)



Tasting Notes



Red
Berries



Cherry



Pepper



Earthy

Food Pairings



Peking
Duck



Grilled
Salmon



Glazed Ham



Grilled
Mushrooms

More Pairings

MUSIC: Spätburgunder is Germany's elegant, everlasting, everyday red wine go-to. You'll recognize universal Pinot Noir flavors of cherry and pepper, but will be thrilled by its versatility as you explore expressions of the grape from various German wine growing regions. Put on a **jazz** record and analyze the wine's delicious undertones while you take in all the intertwining melodies of an old-school ensemble.

TV/MOVIE: Pinot Noir is a picky grape when it comes to soil and climate, but it finds a perfect match in Germany's unique terroir. Break out some chocolate-covered strawberries, put on a feel-good **romance** movie, and sip on velvety Spätburgunder!

GAME: "Spätburgunder" [SHPAYT-ber-goön-der] is just as fun to say as it is to drink. Test your vocabulary as you taste with a game of **Scrabble!**

PORK MEDALLIONS

WITH TARRAGON CREAM SAUCE
PAIRED WITH GERMAN PINOT NOIR

Servings: 4

Recipe Creator: [Platings and Pairings](#)

Prep Time: 10 Min

Cook Time: 15 Min

Ingredients:

- 1 pound pork tenderloin (about 1 1/2 pounds)
- 1 Tablespoon olive oil
- 1 cup chicken stock
- 1 Tablespoon fresh tarragon (minced)
- 8 ounces sour cream
- 1/2 teaspoon dijon mustard
- Salt and pepper (to taste)

Recommended Side Dishes:

- Mashed or Roasted Potatoes
- Rice
- Brussels Sprouts
- Arugula Salad

Directions:

- Slice the pork into 1-inch thick medallions and season with salt and pepper.
- Heat the olive oil in a large skillet over medium heat.
- Sear the pork for 4-5 minutes per side, until golden and cooked through. Remove from pan and set aside.
- Add the stock and tarragon to the skillet and simmer until reduced by half, 4-5 minutes.
- Remove pan from heat and stir in the sour cream and dijon mustard. Season with salt and pepper to taste. Serve the pork medallions drizzled with the tarragon cream sauce and a glass of German Pinot Noir. Enjoy!

Wine Pairing: German Pinot Noir (Spätburgunder) makes a good match for the earthy flavors in this dish. Plus, it's light enough, so as to not overpower the lean pork.

