

SUGGESTED PAIRINGS

Le Clos Jordanne
Village Reserve
Pinot Noir



This salad is rich, earthy and fragrant, a perfect pairing for Pinot Noir.

Beet and Quinoa Salad

2 cups Dry quinoa
4 cups Water
1 tsp Salt
2 med Beets, cooked and sliced
1 tsp Thyme, chopped
1 Tbsp Parsley, chopped

Add Quinoa, water & salt into a saucepan, bring to a boil.
Cover and simmer until water is absorbed.
Cool.
Toss with Pinot Noir Vinaigrette.
Add sliced beets and garnish with fresh herbs.

Pinot Noir Vinaigrette

1 Shallot, finely diced
1 tsp Black peppercorns
1 Bay Leaf
1/2 cup Pinot Noir
1/4 cup White wine vinegar
1 cup Oil - 70% Grape Seed, 30% Olive
Salt & Pepper to Taste

Sweat shallots with 1 tbsp olive oil.
Add bay leaves, peppercorns, wine & vinegar.
Reduce liquid by half.
Whisk in oil until lightly emulsified.
Season to taste with salt and pepper.