DIALOGUE

Steak and Syrah - Why Jordon chose this grape

Two wines, one course.

One of the big highlights on our summer menu is the course "Everything is Burnt." Chef Dave loves playing with heat (and also playing with fire). While there are other points of the meal where this concept is teased, it really comes to a head with our steak course.

For a lot of people, Cabernet Sauvignon is the go-to pairing with steak. "Everything is Burnt" has a much more rustic approach. It makes me think of grilling out with my friends more than it reminds me of dining in a steakhouse. Heat and fire always bring smoke to mind, and as a result, I selected a grape from the Rhone Valley, Syrah.

Photo credit: Instagram @patlikestoeat

We're featuring two different approaches to the Syrah grape.

Our reserve pairing features the 2012 Chembeyron-Manin Cote-Rotie. The Cote-Rotie is a small area in the Northern Rhone Valley in France. The name itself means roasted slopes, a warm place in a temperate area where smokey, peppery, almost bacon-like flavors emerge in the wine. Christiane Chembeyron is the 4th generation of her family to tend to their vineyard, and she still makes the wine in her grandfather's garage. It's an incredibly small production - only three barrels of wine a year with all of the fruit from their tiny parcel. Christiane only makes this one wine. When it's this special, it's the only one she needs.

Our mixed pairing features La Fai from Boscoe Wine Co., a delightful wine from Ballard Canyon in Santa Barbara. David Haskell, the winemaker at Boscoe, pays homage to the wines of the Cote-Rotie in France by blending in a small amount of Viognier, a white grape. Viognier provides a beautiful floral lift to the wine, as if this backyard cookout were set in a flower garden. I got a chance to have lunch with David and his wife, Connie, when I first moved out to Los Angeles. Winemakers are always a passionate sort, but David shifted into another gear when speaking about his wines and the science behind what happens in the vineyards and in the winery. Every time a case of wine comes from Boscoe, I get excited to read the notes, as David has included a handwritten note with each delivery.

With only two weeks left of our summer menu to enjoy these wines, I hope you find time to come and visit us at Dialogue.

Until then,

Jordon Sipperley
Beverage Director

Book a Table

We're officially changing to our autumn/winter menu on November 7th. We're released more tables for the last two weeks of our opening summer menu! We hope to see all of you soon!

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