



SOUTH DOMINION VINEYARD

Cuvee Rosé paired with Creamy Shrimp Pasta

Cuvee Rosé Wine Notes:

An off-dry, semi-sweet, medium-bodied field blend that unites the fruity and floral notes of white grapes with the body and color of red grapes, producing a soft, smooth finish. Pairs beautifully with creamy shrimp pasta.

Pairing Recipe:

Creamy Shrimp Pasta

Ingredients:

- 8 oz spaghetti (or pasta)
- 1 lb large shrimp, peeled & deveined
- ¾ tsp Creole seasoning
- 2+ oz unsalted butter
- 2 tsp garlic, minced
- ½ tsp paprika
- 1 tsp each thyme & oregano
- 1 tsp tomato paste (opt.)
- ½ cup each: cream, milk, chicken stock
- Juice of ½ lemon
- 2 tbsp parsley, chopped
- ½ cup Parmesan
- Salt & pepper to taste

Instructions:

1. Cook pasta according to package; drain and set aside.
2. Season shrimp with Creole, sauté in 2 tbsp butter/oil 3-5 mins until pink; remove.
3. In same skillet, melt butter and cook garlic, paprika, thyme, and oregano 1 min.
4. Stir in tomato paste, then pour in cream, milk, lemon juice, and chicken stock. Bring to gentle boil, then lower heat and simmer 5-7 mins until slightly thickened.
5. Return shrimp to pan, add parsley and Parmesan, season with salt and pepper to taste. Stir well.
6. Add pasta to sauce, tossing well so it absorbs flavors, then cook together 1-2 mins before serving.