

# PAIRCRAFT

PERFECT WINE PAIRING

## Jumbo Lump Crab Cakes

These luscious crab cakes need a wine that stands up to their mellow spice while melding with their caramelized richness. The best wines are moderately oaked, and even tannic, yet balanced by acidity and generous fruit flavors. Also fabulous are non-vintage or older champagnes. They have the toasty complexity to match the crab cakes' sear.

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## ASK YOUR WINE STORE FOR...

### Toasty, Bright Bubbles

Sparkling wine with medium-plus acidity, a creamy texture and flavors of brioche, toasted nuts, spice, and apples.

Such as

**Pol Roger Champagne Réserve NV**  
Champagne, France



“The wine brings refreshment, and the food and wine are on equal playing fields of complexity and flavor. The velvety quality of the bubbles combines with the svelte, melt-in-your-mouth texture of the crab for silky harmony. The pairing finishes seamlessly.”

### Buttery but Balanced White

Full-bodied, oaked white wine with medium acidity, a velvety texture, and flavors of melted butter, toast, and apples.

Such as

**De Wetshof Chardonnay Lesca 2018**  
Robertson, South Africa



“This is a brilliant pairing. The wine is swank. It's generous. It's been aged in oak barrels. Like the crab cake, it has toastiness, an unctuousness. They're both full-throttle. There's nothing I ever learned about wine pairing that would have led me to think that oaked wines would be best for the pairing, and they are.”

### Juicy, Oaky Red

Full-bodied, oaked red wine with medium acidity, a velvety texture, and flavors including toast, spice, coconut, chocolate, and blackberries.

Such as

**Elderton Barossa Shiraz 2017**  
Barossa, Australia



“Here is a voluptuous, oaked wine that works with seafood, which we're taught can't happen. Its spiciness, robustness, and big, juicy fruit go with the Dijon, the creaminess, the succulent fat of the crab, the savory Worcestershire sauce. The oak pairs with the toasty, pan-fried crust. They have a similar body and texture. Each has complexity, and that takes the conversation between the two to another level.”



Christy Canterbury was the 7th woman in the US to earn the Master of Wine title. Christy speaks and writes about wine and designs wine programs for hospitality venues and private clients. Learn more at [PairCraft.com/ChristyCanterbury](https://PairCraft.com/ChristyCanterbury)

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