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Savory Mushroom Pizza Recipe Paired with Sonoma Coast Pinot Noir



As the crisp fall air sets in, there's no better way to embrace the season than with a comforting meal that highlights autumn's rich flavors. Today, we're pairing the 2021 Sonoma Coast Pinot Noir—an elegant, fruit-forward wine—with a savory mushroom pizza that brings out its best notes. Topped with a medley of earthy mushrooms, garlic, and fresh thyme, this recipe is perfect for cozying up indoors or enjoying with friends around the table.

Recipe Overview:

Pairing wine: 2021 Sonoma Coast Pinot Noir

Perfect for: Fall evenings, casual gatherings, or date nights

Ingredients:

- Pizza dough (store-bought or homemade)
- 1 ½ cups mixed mushrooms (shiitake, cremini, portobello)
- 3 cloves garlic, minced
- 1 tbsp fresh thyme, chopped
- 1 cup shredded mozzarella cheese
- ½ cup grated Parmesan
- Olive oil
- Salt and pepper to taste

Instructions:

1. **Preheat your oven:** Set your oven to 450°F (232°C) and place a pizza stone or baking sheet inside.
2. **Prepare the mushrooms:** Clean and slice the mushrooms. In a pan, sauté them in olive oil over medium heat until they are golden and tender. Add the garlic and thyme, cooking for another minute. Season with salt and pepper.
3. **Assemble the pizza:** Roll out your pizza dough to your desired thickness. Brush with olive oil, then evenly spread the mushroom mixture over the top. Sprinkle mozzarella and Parmesan cheese over the pizza.
4. **Bake to perfection:** Transfer the pizza onto the hot stone or baking sheet and bake for 12-15 minutes, or until the crust is golden and the cheese is bubbly.



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5. **Serve and pair:** Slice your mushroom pizza and serve hot. Don't forget to pour a glass of 2021 Sonoma Coast Pinot Noir to complete the meal. The earthy mushrooms and fresh thyme perfectly complement the wine's vibrant acidity and fruit flavors.

Why This Pairing Works:

The 2021 Sonoma Coast Pinot Noir is known for its light body, subtle tannins, and bright acidity. These qualities make it an ideal match for the earthy, umami-rich mushrooms, while the garlic and thyme elevate the wine's natural complexity. Together, they create a harmonious balance of flavors that's perfect for the fall season.