

# Château Style

## MOVIE NIGHT

Add some sparkle to your movie night with a bottle of bubbles, easy-to-make popcorn pairings, and our favorite movie picks.

### 2016 Brut Rosé with Honey-Butter Popcorn

& *anything Audrey Hepburn*



Approximately 8 c. freshly popped popcorn  
2 tbsp. butter - melted  
1 tbsp. honey (or maple syrup)  
1/2 tsp. vanilla extract  
1/4 tsp. ground cinnamon  
sea salt to taste

Combine all ingredients but the popcorn. Pour the mixture over the popcorn and toss to coat evenly. Pop the rosé. Cue “Breakfast at Tiffany’s!”

### 2014 Estate Brut with Parmesan Pepper Popcorn

& *“Under the Tuscan Sun”*



Approximately 8 c. freshly popped popcorn  
1 tbsp. extra virgin olive oil  
1 tbsp. melted butter  
1/2 tsp. ground black pepper  
1/3 c. finely grated Parmigiano-Reggiano cheese  
sea salt to taste

Combine butter and olive oil. Pour the mixture over the popcorn and toss to coat evenly. Combine remaining ingredients, sprinkle over popcorn and toss again. Pop the brut and press play. Perfetto!

### 2016 Blanc de Noir with Chili Lime Popcorn

& *James Bond*



Approximately 8 c. freshly popped popcorn  
2 tbsp. butter OR coconut oil - melted  
1/2 tbsp. chili powder  
1/4 tsp. ground ginger  
zest of one lime  
juice of 1/2 lime (or to taste)  
sea salt to taste

Combine all ingredients but popcorn. Pour the mixture over the popcorn and mix until coated evenly—shaken, not stirred. Pop our 100% Pinot Noir sparkling and spice things up.