



## Wine & Food Pairing Guide

General wine descriptors & food pairing suggestions.

### Sparkling/Champagne

*Toast, yeast, nuts,*

*Green apple, cherry, strawberry*

Salty foods like potato chips, hors d'oeuvres, caviar, smoked salmon, shrimp, & Chinese food. Egg dishes.

Intensely flavored and rich food like the foie gras.

### Chardonnay

*(can be oaked or unoaked)*

*Green apple, pear, peach, melon. Citrus (lemon, lime, orange). Tropical fruits (pineapple, passion fruit, guava).*

*Toast, baked bread, butter, vanilla, hazelnut, oak*

Fatty fish dishes or dishes in rich sauces.

Gently flavored pasta dishes and risotto.

Chicken and shellfish recipes with cream based sauces.

Pork. Eastern and Indian dishes

with creamy coconut sauces.

### Sauvignon Blanc

*Citrus: grapefruit, lemon, lime*

*Melon, pear, fig, pineapple, passion fruit, quince, grassy, lemongrass, gooseberry*

Goes well with tart sauces & dressings.

Goat cheese, asparagus, shellfish, chicken and fish dishes with a squeeze of lemon

Japanese dishes like *shashimi*. White fish and seafood salad, chicken salad and garden salad.

Vegetable and vegetable soups.

### Pinot Gris (Pinot Grigio)

*Peach, pear, lime, lemon, apple, apricot, nuts (nuttness), minerals, lemongrass*

Especially well with light fish dishes and foods high in acid. Chicken salad. Mildly spicy chicken.

Oysters, smoked salmon. Fresh vegetables.

Pasta with garlic pesto.

### Riesling

*Apples, pear, peach, apricot, lychee*

*Floral (jasmine, rose, orchid)*

*Honey, petroleum, minerals, stones, chalk*

Pair with sweet and spicy dishes.

Pecan pie, sweet fruit pies and tarts and fruit custards.

Chinese and Thai foods. Japanese dishes like sushi, sashimi, wasabi, tempura and teriyaki.

Pork and duck with fruit sauces. Smoked fish pates.

### Cabernet Sauvignon, Merlot and Red Bordeaux & Meritage (blends)

*Blackberry, boysenberry, raspberry, blueberry, plum, cherry, black currant, cassis, tea, cocoa, tobacco, green olive, vanilla, oak, smoky, mint, eucalyptus, chocolate*

Lamb and beef dishes like stews. Steak with rich sauces.

Duck, pheasants and other games.

Beef and chicken fajitas. Chocolate desserts. Smoked gouda cheese, cheddar cheese, and Camembert cheese.

### Zinfandel

*Blackberry, boysenberry, raspberry, jam, plum, raisin, prune, rhubarb, pomegranate, vanilla.*

*Spice (cinnamon, clove, black pepper)*

Stews, pot roast. Dishes with tomato and tomato sauces.

Pizza with red sauce. Grilled or smoked meats.

Spicy meat dishes and curries.

Thanksgiving dinner.

### Pinot Noir

*Cherry (red, black, dried), blueberries, blackberries, raspberry, strawberry, rhubarb, pomegranate, mushrooms, earth (barnyard), smoke, vanilla, oak, cola, coffee, rose, tea*

Great for dishes with earthy flavors.

Games like pheasants, wild boar, rabbit, quail, pigeon, and venison. Casseroles of beef and chicken.

Salmon, lamb, pork, and mushroom dishes.

### Syrah

*Blackberry, boysenberry, blueberry, jam, plum, prune, cherry, currant.*

*Smoke, black pepper, white pepper, leather, vanilla, chocolate. Spices (clove, cinnamon). Roasted meat, game*

Spicy or heavily seasoned meats or hearty dishes.

Rich beef casseroles and games.

Barbecued meats (beef, ribs, lamb, pork).

Rich Vegetarian dishes.

Dark Chocolate.