Wine and Food Pairing Guide

# Chardonnay

\*\*Flavor Profile:\*\* Full-bodied with flavors of apple, pear, citrus, and often with buttery or oaky notes.

\*\*Pairing Suggestions:\*\* Seafood: Lobster, crab, and shrimp; Poultry: Roast chicken, turkey, and creamy chicken dishes; Cheese: Brie, Camembert, and mild cheddar.

# Sauvignon Blanc

\*\*Flavor Profile:\*\* Light to medium-bodied with high acidity, flavors of green apple, lime, and often herbaceous or grassy notes.

\*\*Pairing Suggestions:\*\* Seafood: Oysters, scallops, and grilled fish; Salads: Mixed greens, Caesar salad, and dishes with goat cheese; Vegetables: Asparagus, artichoke, and dishes with fresh herbs.

# Pinot Grigio/Pinot Gris

\*\*Flavor Profile:\*\* Light-bodied with crisp acidity, flavors of citrus, pear, and stone fruit.

\*\*Pairing Suggestions:\*\* Light Appetizers: Antipasto, bruschetta, and light pasta dishes; Seafood: Light fish, shellfish, and sushi; Vegetarian: Grilled vegetables, salads, and simple pasta with olive oil.

# Riesling

\*\*Flavor Profile:\*\* Ranges from dry to sweet, with high acidity and flavors of green apple, apricot, and floral notes.

\*\*Pairing Suggestions:\*\* Spicy Foods: Thai, Indian, and Chinese cuisine; Pork Dishes: Roast pork, sausages, and pork chops; Fruit-Based Desserts: Apple pie, peach cobbler, and fruit tarts.

# Cabernet Sauvignon

\*\*Flavor Profile:\*\* Full-bodied with high tannins, flavors of blackcurrant, blackberry, and often with oak, spice, or earthy notes.

\*\*Pairing Suggestions:\*\* Red Meats: Grilled steak, lamb, and beef stew; Rich Cheeses: Aged cheddar, gouda, and blue cheese; Hearty Dishes: Meatloaf, mushroom dishes, and hearty casseroles.

# Merlot

\*\*Flavor Profile:\*\* Medium to full-bodied with softer tannins, flavors of plum, black cherry, and chocolate.

\*\*Pairing Suggestions:\*\* Poultry: Roast duck, turkey, and chicken dishes with red wine sauce; Pasta: Bolognese, lasagna, and tomato-based pasta dishes; Cheese: Soft cheeses like Camembert, and blue cheese.

# Pinot Noir

\*\*Flavor Profile:\*\* Light to medium-bodied with delicate tannins, flavors of red fruit like cherry and raspberry, and earthy or smoky notes.

\*\*Pairing Suggestions:\*\* Poultry: Roast chicken, duck, and turkey; Mushroom Dishes: Risotto, pasta, and stuffed mushrooms; Salmon: Grilled or roasted, as well as other fatty fish.

# Syrah/Shiraz

\*\*Flavor Profile:\*\* Full-bodied with dark fruit flavors like blackberry, plum, and spicy, peppery notes.

\*\*Pairing Suggestions:\*\* Grilled Meats: Barbecue ribs, steak, and lamb chops; Spicy Dishes: Grilled sausages, Mexican food, and spicy stews; Hard Cheeses: Aged cheddar, gouda, and manchego.

# Zinfandel

\*\*Flavor Profile:\*\* Medium to full-bodied with flavors of black cherry, plum, and sometimes with a peppery or jammy finish.

\*\*Pairing Suggestions:\*\* Barbecue: Pulled pork, ribs, and grilled chicken; Spicy Cuisine: Cajun, Mexican, and Indian food; Rich Dishes: Meatloaf, chili, and lasagna.

# Malbec

\*\*Flavor Profile:\*\* Medium to full-bodied with flavors of blackberry, plum, and notes of chocolate or tobacco.

\*\*Pairing Suggestions:\*\* Red Meats: Grilled steak, lamb, and beef dishes; Spicy Dishes: Spicy barbecue, chorizo, and dishes with smoky flavors; Cheese: Gouda, blue cheese, and cheddar.

# Champagne/Sparkling Wine

\*\*Flavor Profile:\*\* Light to medium-bodied with high acidity, flavors of green apple, citrus, and sometimes toast or almond.

\*\*Pairing Suggestions:\*\* Appetizers: Caviar, oysters, and smoked salmon; Fried Foods: Fried chicken, tempura, and potato chips; Desserts: Light, fruity desserts, and shortbread cookies.