

BRINGING *hand crafted,*
earth friendly WINES FORWARD

Food & Wine Pairing

*Rule #1 ... it's good if you like it
Experimentation is strongly encouraged!*

General Guidelines

Match the weight of the wine to the weight of the food. Light with light, full with full
Match the color to the sauce. White with cream sauces, red with tomato based sauces
Sweeter white and rose wines are best with spicy foods
Pinot Noir, dry rose, Champagne & Sparkling wines are the most versatile
Cabernet Sauvignon and Syrah complement black pepper and rosemary
Sangiovese, Barbera, Grenache, and Gamay complement tomatoes and garlic
Acid based and sweet fruit sauces don't play well wine
Powerful reds may compete with complex dishes
Full flavored cheeses bring out the fruit in older red wines
Tannic reds tend to clash with oily fish and spicy foods
Choose complementary or contrasting flavors

More Specifically

Light to medium bodied, unoaked or slightly oaked dry white. Dry style Champagne & Sparkling (Cider) Sauvignon Blanc, dry Riesling, Pinot Grigio, South African Chenin Blanc, lower-priced Chardonnay	Best with light seafood, shellfish, some poultry, pork Complements lightly spicy foods, some tomato sauces May clash with most red meat, overly rich or very spicy foods
Oaky, medium to full bodied white Higher end Chardonnay, Bordeaux, Sauvignon Blanc, Alsatian and dry German wines (trocken, halb trocken)	Best with pork, rich seafood & shellfish, some poultry Complements some red meats May clash with spicy foods
Semi dry and slightly sweet white. Fruity rose Riesling, German QbA, Kabinett, Spatlese, Vouvray, lower priced Chenin Blanc, Moscato d'Asti	Best with shellfish, pork, spicy foods Complements some red meat, poultry, game, seafood May clash with chocolate
Light fruity red. Fuller bodied, dry rose Beaujolais, Gamay, Barbera, Valpolicella, Bardolino, Sangiovese (Chianti), Pinot Noir	Best with salty foods, salmon, tuna steak, beef, poultry, duck, tomato & garlic based sauces Complements grilled beef, lamb, smoked foods, less oily seafood, lightly spicy foods
Medium to full bodied, elegant red Better Cabernet Sauvignon, Merlot, Pinot Noir, Brunello di Montalcino, Chianti, Barbera, Nebbiolo, Syrah, Zinfandel, Rhône blends	Best with lamb, beef, pork, game, most poultry Complements less oily seafood, tomato based sauces, mildly spicy foods, some with dark chocolate May clash with very spicy or salty foods, pork
Full bodied, robust red Top Napa/Sonoma Cabernet Sauvignon, young Bordeaux, Nebbiolo (Barolo, Barbaresco), Syrah (Cote Rotie, Hermitage), Zinfandel	Best with simple, grilled or roasted meat and game Complements tomato based sauces, some mildly spicy foods, dark chocolate May clash with spicy or salty foods, pork, fish, shellfish
Very sweet white (dessert) Late-harvest Sauvignon Blanc, Semillon, Riesling, Muscat, Gewurztraminer, Eiswein, Botrytis affected	Best on its own or with Foie Gras Complements semi-sweet desserts, rich cheeses, fresh fruit May clash with very sweet desserts