

Wine Pairing Chart



Chocolate	Fruit/Creamy Desserts	Dishes with Cream Sauce	Dishes with Tomato Sauce	Shellfish	Sole/Halibut	Salmon/Tuna	Spicy Food	Poultry	Game	Lamb/Duck	Pork/Veal	Beef	Strong Cheese	Mild Cheese/Cream Dips
-----------	-----------------------	-------------------------	--------------------------	-----------	--------------	-------------	------------	---------	------	-----------	-----------	------	---------------	------------------------

WHITE WINES

Chardonnay				✓	✓	✓		✓						✓
Sauvignon Blanc			✓	✓	✓			✓						✓
Pinot Gris/Pinot Grigio				✓	✓	✓	✓	✓			✓			✓
Riesling	✓	✓		✓	✓		✓	✓						✓
Gewürztraminer	✓	✓			✓		✓	✓						✓
Chenin Blanc	✓	✓		✓	✓		✓	✓						✓
Viognier					✓	✓		✓						✓

CHAMPAGNE (True Champagne is a sparkling wine made only in the Champagne region of Northern France)

Extra Dry: medium dry			✓	✓	✓									✓
Brut: dry			✓	✓	✓									✓
Demi Sec: slightly sweet	✓													✓
Rose (typically Brut style)			✓	✓	✓	✓								

BLUSH WINE/ROSE

White Zinfandel		✓					✓	✓						✓
-----------------	--	---	--	--	--	--	---	---	--	--	--	--	--	---

PORT WINES

	✓	✓												✓
--	---	---	--	--	--	--	--	--	--	--	--	--	--	---

RED WINES

Cabernet Sauvignon	✓								✓	✓		✓	✓	
Merlot									✓	✓		✓	✓	
Pinot Noir						✓			✓	✓	✓	✓	✓	
Syrah/Shiraz									✓	✓		✓	✓	
Zinfandel				✓					✓	✓		✓	✓	
Sangiovese				✓					✓	✓		✓	✓	
Barbera				✓					✓	✓		✓	✓	
Gamay						✓				✓	✓	✓	✓	
Tempranillo				✓					✓	✓		✓	✓	
Malbec				✓					✓	✓		✓	✓	
Carmenere				✓					✓	✓		✓	✓	
Pinotage				✓					✓	✓		✓	✓	