



WINE PAIRINGS

BEEF & WINE

Roasted, Broiled, Smoked, or Barbequed Beef

Steaks
London Broil
Prime Rib
Ribs
Tri-Tip Roast

- Cabernet Sauvignon
- Chianti
- Heavier Merlot
- Bordeaux varieties
- Full-Bodied Pinot Noir
- Meritage blends
- Petit Sirah
- Pinot Noir
- Syrah ~ Shiraz

Blackened, Marinated, or Spiced Beef

Cajun
Garlic
Pepper Steak
Teriyaki Steak

- Fruitier Cabernet Sauvignon
- Merlot
- Zinfandel

Delicate Beef Dishes

Beef Wellington, Stroganoff, or very rare meat

- Lighter Merlot
- Pinot Noir
- Sangiovese
- Grenache

Beef Served in a Sauce

~ Italian or Red Sauce ~

- Merlot
- Zinfandel
- Cabernet Sauvignon
- Syrah

~ Cream or White ~

- Pinot Noir

~ Asian ~

- Gewürztraminer
- Zinfandel

Beef Bourguignon

- Chianti
- Pinot Noir
- Burgundy

Beef Stew

- Beaujolais
- Syrah

Flank Steak

- Chianti
- Grenache

Hamburger

- Beaujolais
- Cabernet Sauvignon
- Grenache

Liver

- Malbec

Steak Tartar

- Beaujolais
- Sauvignon Blanc
- Chianti

VEAL & WINE

- Beaujolais
- Merlot
- Zinfandel

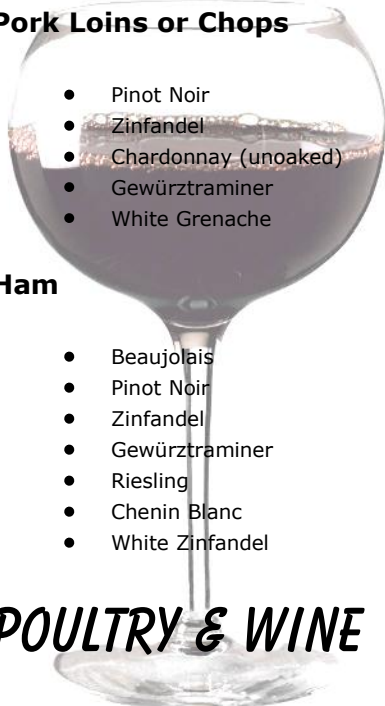
LAMB & WINE

- Bordeaux
- Syrah



PORK & WINE

Pork Loins or Chops



- Pinot Noir
- Zinfandel
- Chardonnay (unoaked)
- Gewürztraminer
- White Grenache

Ham

- Beaujolais
- Pinot Noir
- Zinfandel
- Gewürztraminer
- Riesling
- Chenin Blanc
- White Zinfandel

POULTRY & WINE

Baked, Broiled, or Fried Poultry

- Pinot Noir
- Burgundy
- Chardonnay (unoaked)
- Chenin Blanc
- Riesling
- Sauvignon Blanc

Barbequed or Marinated

- Zinfandel
- Petit Sirah
- Beaujolais

Duck

- Pinot Noir

Game Birds

- Beaujolais
- Merlot
- Zinfandel

SEAFOOD & WINE

Shell Fish (i.e. Lobster, Crab)

- Chardonnay
- Chenin Blanc
- Riesling
- Sauvignon Blanc
- Sémillon
- Extra Dry Champagne

Mild Seafood (i.e. Orange Roughy, Halibut)

- Chardonnay
- Gewürztraminer
- Sauvignon Blanc
- White Grenache
- White Zinfandel

Robust Seafood (Salmon, smoked, or Heavily Seasoned)

- Merlot
- Pinot Noir
- Burgundy
- Chardonnay
- Sémillon
- White Grenache
- White Zinfandel

Seafood in Tomato Sauce

- Sauvignon Blanc
- Riesling

Caviar

- Pinot Blanc
- Blanc de Noir
- Brut
- Extra Dry
- Spumante
- Champagne

Lobster Bisque or Consommé

- Sherry

Oysters

- Chablis

Sparkling and Rosé with Seafood

Rosé wines are an excellent choice for nearly every seafood dish, from the most delicate to the rich. If you are in a quandary in selecting your wine accompaniment to your seafood dinner, know that rosé is a winner! Another great all-rounder is sparkling wine, particularly the dryer varieties. Sparkling wines are particularly good with shellfish and smoked fish.



APPETIZERS & WINE

General Appetizers

- Chenin Blanc
- Riesling
- Sauvignon Blanc
- White Grenache
- White Zinfandel
- Blanc de Noir
- Brut
- Extra Dry
- Spumante
- Champagne

DESSERTS & WINE

Desserts, In General

- Gewürztraminer
- Muscat
- Riesling
- White Zinfandel
- Spumante

Dark Chocolate

- Vintage Port

Vanilla Ice Cream

- Sherry

CHEESES & WINE

GENERALLY SPEAKING...

Cheddars and similar sharp "English" cheeses

- Cabernet Sauvignon
- Merlot
- Other big, bold red wines.

Swiss, Gruyere, and other nutty-style hard cheeses

- Pinot Noir
- Dry Rosé

Blue cheeses (Stilton, Danish Blue, Roquefort)

- Dry, full fruity reds* such as Cabernet Sauvignon, Merlot, Zinfandel
- Sweet dessert wines such as Sauterne, Late Harvest Riesling or Gewürztraminer
- Dry (Fino) Sherry, Port
- Sweeter sparkling wines

Note-reds too high in tannins (puckery mouth-feel) may give blue cheeses a slightly metallic aftertaste. Stay with fruitier styles.

Camembert, Brie, Herbed Cream Cheeses

- Chardonnay (unoaked)
- Pinot Blanc
- Other rich, buttery whites
- Sparkling wines such as Blanc de Blanc, Blanc de Noir, or Brut

Parmigiano Reggiano, Romano, and similar hard cheeses

- Chianti
- Sangiovese, and other dry Italian Style reds
- Very dry Pinot Noir
- Sauvignon Blanc
- Pinot Grigio
- Dry Riesling
- Dry Gewürztraminer

MORE SPECIFICALLY...

Asiago ~ Italy ~ Hard

- Bardolino

Bel Paese ~ Italy ~ Semi-Soft

- Chardonnay

Baby Swiss ~ U.S. ~ Semi-Soft

- Asti Spumanti



Blue ~ Varied ~ Hard

- Tawny Port
- Madeira
- Dry Sherry

Blue Castello ~ Denmark ~ Soft

- Chenin Blanc
- Sauvignon Blanc

Boschetto al Tartufo Bianchetto ~ Italy ~ Soft

- Barolo
- Sangiovese

Boursin ~ France ~ Soft

- Gewürztraminer

Brick ~ U.S. ~ Semi-Hard

- Chardonnay

Brie ~ France ~ Soft

- Champagne
- Sweet Sherry
- Merlot

Bucheron ~ France ~ Soft

- Chardonnay, Sauvignon Blanc

Camembert ~ France ~ Soft

- Cabernet
- Chenin Blanc

Cambozola ~ Bavaria ~ Soft-ripened

- Chardonnay

Cheddar, mild ~ England ~ Semi-Hard

- Champagne
- Chardonnay (unoaked)

Cheddar, sharp ~ England ~ Semi-Hard

- Cabernet
- Rioja

- Sauvignon Blanc

Cheshire ~ England ~ Semi-Hard

- Riesling

Chevre ~ France ~ Semi-Hard

- Gewürztraminer
- Champagne

Colby ~ U.S. ~ Semi-Soft

- Riesling
- Champagne

Cotija ~ Mexico ~ Semi-Hard

- Chardonnay
- Riesling

Cream Cheese ~ U.S./varied ~ Soft

- White Zinfandel

Crème fraiche ~ France ~ Soft

- Dessert wine

Danish Blue ~ Denmark ~ Semi-Hard

- Cabernet

Derby ~ England ~ Hard

- Chenin Blanc
- Sauvignon Blanc

Double Gloucester ~ England ~ Semi-Hard

- Sancerre

Dry Jack ~ U.S. ~ Hard

- Sancerre

Edam ~ Holland ~ Hard

- Riesling
- Dry Champagne
- Pinot Noir



Emmentaler ~ Switzerland ~ Hard

- Beaujolais
- Châteauneuf-du-Pape

Feta ~ Greece ~ Soft

- Beaujolais

Fontina ~ Denmark, Italy ~ Semi-Soft

- Barolo
- Barbaresco
- Nebbiolo

Fresh Mozzarella ~ Italy ~ Soft

- Light Reds
- Whites
- Rosé

Goat Cheese ~ France/varied ~ Soft

- Sancerre
- Vouvray

Gorgonzola ~ Italy ~ Soft

- Bordeaux

Gouda ~ Holland ~ Semi-Hard

- Riesling,
- Champagne

Graddost ~ Sweden ~ Semi-Hard

- Chenin Blanc
- Sauvignon Blanc

Grafton Village Cheddar ~ U.S. Vermont ~ Hard

- Cabernet
- Rioja
- Sauvignon Blanc

Grana Padano ~ Italy ~ Hard

- Barolo
- Barbaresco
- Brunello di Montalcino

Gruyere ~ Switzerland ~ Hard

- Chardonnay
- Sauvignon Blanc

Havarti ~ Denmark ~ Semi-Soft

- Bordeaux
- Rioja

Humbolt Fog, Goat Cheese ~ U.S., California ~ Natural Rind

- California or Australian Chardonnay (unoaked)

Jarlsberg ~ Norway ~ Hard

- Light Reds
- Whites

Kasseri ~ Greece ~ Semi-Soft

- Light Reds
- Whites

Limburger ~ Belgium ~ Soft

- Beer

Madrigal Baby Swiss ~ France ~ Semi-Soft

- Fruity Reds & Whites

Manchego ~ Spain ~ Hard

- Rioja
- Ribera del Duero
- Merlot

Mascarpone ~ Italy ~ Soft

- Sweet, Dessert Wines

Maytag Blue ~ U.S. ~ Semi-Hard

- Light Reds
- Whites

Mini Babybel ~ France/U.S.

- Whites



Monterey Jack ~ U.S. ~ Semi-Hard

- Riesling

Morbier ~ France ~ Semi-Soft

- Fleurie
- Beaujolais

Mozzarella Bufala ~ Italy ~ Soft

- Chianti

Muenster ~ France ~ Soft

- Beaujolais
- Zinfandel

Neufchatel ~ France, U.S. ~ Soft

- Sauvignon Blanc
- Sancerre

Panela ~ Mexico ~ Semi-Hard

- Chardonnay
- Riesling

Parmigiano- Reggiano ~ Italy ~ Hard

- Chardonnay

Pave Affinois ~ France ~ Soft

- Sauvignon Blanc
- Sancerre

Pecorino ~ Italy ~ Hard

- Chianti Riserva

Pecorino Romano ~ Italy ~ Hard

- Chianti Riserva

Port Salut ~ France / Denmark ~ Semi-Soft

- Chinon
- Bourgueil

Provolone ~ Italy ~ Semi-Hard

- Chardonnay (unoaked)
- Chianti Riserva
- Barolo

Raclette ~ France ~ Hard

- Beaujolais

Roquefort ~ France ~ Semi-Hard

- Tawny Port

Smoked Gouda ~ Holland ~ Hard

- Reds or x

Sonoma Jack ~ U.S. ~ Semi-Hard

- Sauvignon Blanc

Stilton ~ England ~ Semi-Hard

- Port

Swiss ~ U.S. ~ Hard

- Gewürztraminer

Teleme ~ U.S. ~ Soft

- Sauvignon Blanc
- Sancerre

Tillamook Cheddar ~ U.S. ~ Hard

- Fruity wines
- Dark beer

Wensleydale ~ England ~ Hard

- Gewürztraminer
- Chardonnay

Zamarano ~ Spain ~ Hard

- Rioja
- Aged Spanish Sherry
- Sangria