

GUIDE to FOOD and WINE PAIRING



	Johannisberg Riesling	Gewürztraminer	Pinot Gris	Semillon	Sauvignon Blanc	Chardonnay	Syrah	Pinot Noir	Zinfandel	Cabernet Franc	Merlot / Meritage	Cabernet Sauvignon	Late Harvest White Riesling	Late Harvest Semillon	Port	
	Medium Dry	Dry				Medium-Bodied			Full-Bodied				Sweet			
Mild Cheeses																
Strongly Flavored Cheeses																
Appetizers																
Oysters																
Shrimp, Crab, Lobster																
Clams, Mussels																
Seafood with Wine or Light Sauces																
Seafood with Cream Sauces																
Grilled Fish																
Salmon																
Cream Sauces																
Mediterranean-Style Pasta																
Chicken, Turkey and Game Hen																
Pheasant, Duck, Goose																
Asian Cuisine																
Pork, Veal																
Lamb																
Game																
Beef																
Fruit and Light Desserts																
Chocolate Desserts																

These wine and food pairings are only suggestions. Individual taste is the ultimate guide to food and wine combinations.