

What Wine?

Here's some suggestions for choosing the wine to go with the fabulous meal you are preparing. This won't be anything new to a lot of you, but for some, it might just come in handy! Like when you have bought a wonderful wine and want to make something that will complement each other!

The Whites:

These wines need to be chilled but not served ice-cold.

- **Sauvignon Blanc:** has herbaceous, lemon, grapefruit overtones. Would be good served with steamed, sautéed or barbecued white fish with a citrus butter sauce, or a citrus butter melting on top or a tarragon mustard sauce. Serve with shrimp and crab, sushi made with white fish; see dry German Riesling as well. Asparagus pairs well with a New Zealand Sauvignon Blanc. & also vegetarian dishes.
- **Chardonnay/ oaked & unoaked:** the oaked usually has a toasted/vanilla nose; unoaked has citrus, orchard/tropical fruit, perhaps a bit of spice & a certain bit of butter. A good Chardonnay would go well with roast chicken served with a sauce made from the pan drippings, it also would be good with veal. The rich flavour of Chard pairs well with ripe Brie & other soft cheeses.
- **Viognier:** has exotic citrus, apricot & cream flavours, is round & full bodied. Good with pork chops that have been marinated in some citrus zest, ginger & garlic or simply served with a squeeze of Meyer lemon or a lemon beurre blanc.
- **Pinot Grigio:** pairs well with butter & cheese or cream pasta sauces, gnocchi with butter & sage sauce & pork chops or vegetarian dishes as well as freshwater fish.
- **Riesling:** has flavours of citrus & peach, with a certain acidity & spice; pairs well with Asian foods such as Chinese food. Try serving with smoked salmon on rye with sour cream & dill. Try it with fried chicken & roast ham.

- **Gewurtzraminer:** especially good with Asian, South Asian & Alsatian foods. For your roast turkey, try an Alsatian Gewurtzraminer. Also try this wine with a roast ham.
- **Vernaccia:** pairs well with fresh artichokes. Try with young veal, pasta dishes or salad in “frico” cups (cheese cups).
- **Vermintino:** try serving with cioppino, calamari, grilled white fish & it would be excellent with pesto sauce tossed with pasta.
- **Grechetto:** this wine lends character to Orvieto wine but is excellent as a wine in its own right & would be a nice addition to a lunch of Panzanella (tomato-bread salad) or frittata.
- **Soave´:** goes well with sole, cod & delicate white fish, or as a first course of seafood salad, or with rich cream or butter pasta dishes.
- **Prosecco:** try serving with a fish & or shellfish antipasti, crab cakes or fried squid, prosciutto with melon, ham & scallops wrapped in bacon. As a summer, patio sipper, perhaps with olive ascolani (olives stuffed with sausage filling, breaded & deep fried) to nibble on.
- **Rose´:** not the bubbly types of Rose´. The dry, crisp freshness of this wine goes well with quiche, scrambled or fried eggs or try with salad nicoise.

The Reds:

- **Cabernet Sauvignon:** roast beef or steak, Cheddar & mild yellow cheeses, duck breast or roast leg of lamb.**Merlot:** pairs well with roast pork as does a Chianti. Also goes well with Cheddar & mild yellow cheeses. Try with roasted or baked chicken or duck breast.
- **Syrah/Shiraz:** choose as an accompaniment to barbecued ribs, roast beef or steak.

- **Pinot Noir:** game birds, steaks, roast beef, roast duck, roast turkey & goose. Good with salmon & roast leg of lamb.
- **Zinfandel:** perfect for a barbecue, especially burgers & other picnic foods.
- **Chianti:** would be a great pairing for a full-flavoured veal roast or veal stew. Try with roasted or baked chicken or roast lamb, grilled lamb chops, grilled steak served with mushrooms sautéed in butter. Would be a great accompaniment to an antipasti of Italian chicken liver crostini. Try serving with an aged Pecorino, aged Gouda or aged Cheddar.
- **Chianti Classico:** would be delicious with Osso Bucco.
- **Barolo, Barbaresco or Rhone wines:** these are big wines & go well with big foods such as venison or wild boar or other large game & roast leg of lamb, lamb shanks, beef stews, rare grilled steak topped with sautéed mushrooms or veal. Barolo would be very good with a rack of lamb.
- **Rosso di Montalcino:** a slightly lighter & cheaper version of Brunello di Montalcino & good with grilled steak, roast pork with lots of garlic & herbs (Artista), mixed grilled meats & sausages.
- **Brunello di Montalcino:** try with grilled steak, marinated & grilled portabello mushrooms over polenta or rabbit ragù over pappardelle or medium-sized game animals such as Alberta wild boar.
- **Vino Nobile di Montepuciano:** fresh tagliatelle tossed with EVO & butter & sautéed wild mushrooms, pasta sauce made with dried Porcini, Florentine steak, grilled pork sausages, salumi, grilled or roast lamb.

- **Spanish Rioja:** try this wine with lamb chops, lamb shanks, lamb stew, empanadas, grilled steak & marinated olives.

- **Nero d'Avola:** try with salmon, tuna & swordfish, chicken, pork, veal, beef, eggplant with a spicy, full bodied, acidic sauce with capers & olives, sheep milk cheeses, Cheddar, Fontina, Gruyere, Livarot, Muenster or Raclette.