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Wine and Food Pairing List

Food	Flavor Attributes	Avoid	Wine
Achiote	earthy		Chianti Classico
Ancho Chile	dried fruit		Tempranillo, Northern Rhone Syrah, Shiraz
Artichokes			Pinot Grigio, Sancerre
Asian Food			Riesling, Gewurtraminer, Champagne
Asparagus			Sauvignon Blanc, Pinot Grigio
Barbecue			Zinfandel, Shiraz
Beef			Zinfandel, Cabernet, Pinot Noir
Cascabel Chile	spicy, nutty, earthy		Pinot Noir
Cavier			Gewurtraminer, Champagne
Cheese			See our Cheese Pairing List
Chicken			Chardonnay, Merot, Burgandy
Chinese	salty, garlic, strong flavors	acetic wines	Gewurztaminer, Riesling, Cabernet, Merlot
Chipotle Chile	sweet, hot, smoky		Argentine Malbec, Spanish Tempranillo
Chocolate			Dessert Wine, Banyuls
Cream Soups			Chardonnay
Duck			Pinot Noir, Bordeaux, Cabernet Savignon
Egg Dishes			Rose, Champagne
Epazote	piney, pungent		Argentine Torrontes, New Zealand Pinot Noir
Fish dishes, rich			Champagne, Merlot, Pinot Noir
Foie Gras			Barolo, Sangiovese, Pinot Noir
Game			Pinot Noir, Barolo, Barbaresco
Goose			Cabernet, Rioja, Sauvignon Blanc
Habanero Chile	hot, tropical		Chardonnay, Viognier
Ham			Asti Spumanti
Indian	highly spiced, curry, cumin, coconut	oak flavors	Merlot, Zinfandel, Syrah
Japanese			Sancere, Brut Champagne
Lamb			Riesling
Lime	citrus, tart		Oregon Pinot Gris, New Zealand Sauvignon Blanc
Mexican Food			White Zinfandel
Mushrooms			Burgandy, Barolo
Pasilla Chile	spicy, chocolate, coffee		Zinfandel, Chilean Cabernet Blends
Pasta			Chianti, Pinot Grigio, Chardonnay
Poblano Chile	earthy, medium spice		Moscatel, Dry Riesling
Popcorn			Chardonnay, Champagne
Pork			Chardonnay, Chianti, Merlot
Roat Beef			Cabernet, Chenin Blanc
Sausages, spicy			Chardonnay



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Salads			Sauvignon Blanc
Sausages, bratwurts			Pinot Gris
Serrano/Jalapeno	spicy		Loire Valley Sauvignon Blanc, Oregon Pinot Gris
Shellfish			Gewurztraminer, Chardonnay, Sauvignon Blanc
Smoked Salmon			Riesling, Champagne
Sushi			Chardonnay, Riesling
Tomatillos	tart, citrus		Cotes du Rhone, Light CA Syrah, Alsation Riesling
Tomatoes	sweet, more coplex if roasted		Sangiovese, Barbera
Turkey			Dry Riesling, Pinot Noir, Gewurztraminer
Veal			Chardonnay, Chiant, Bordeaux, White Burgandy
Vegetable Side			Chardonnay, Sauvignon Blanc