

party planning guide

perfect pairing

Choose the right wine to complement your menu.

If you're eating:	Try:
Sweet, spicy or very low-salt food.	Sweet or light intensity wines that are low in oak or tannins, such as: <ul style="list-style-type: none"> ◆ White Zinfandel ◆ Dry or off-dry Riesling ◆ Soft Shiraz
Sour (high acid), smoked or bitter food that's not too salty.	Crisp (high acid), light intensity (no or low oak, low tannin) wines, such as: <ul style="list-style-type: none"> ◆ Sauvignon Blanc ◆ Pinot Grigio ◆ Pinot Noir
Balanced or moderately seasoned foods.	Stronger, oaky wines, such as: <ul style="list-style-type: none"> ◆ Oaky Chardonnay ◆ Cabernet Sauvignon
Sweet foods or strong cheeses.	A wine that is sweeter than what you are eating, such as: <ul style="list-style-type: none"> ◆ Riesling ◆ Late harvest Vidals ◆ Ice wine ◆ Sweet port