

Wine & Food Pairing Charts

Food	Preparation	Ingredients	Wine Ideas
Soups		Cream	Dry Oloroso Sherry
.		Stock	Dry Riesling
Foie gras			Sauternes
Chicken	Grilled	Lime, lemon, garlic, salt	Sauvignon Blanc, Semillion, Pinot Grigio, Rosè
.	Barbecued	Smoked	Beaujolais, Cotes du Rhone Villages
.	Baked	Cream Sauce	Chardonnay, Pinot Blanc
.	Baked	Tomato sauce w herbs	Barbera, Zinfandel
.	Roast	Garlic pepper, paprika	Merlot, Chianti, Cabernet Sauvignon, Chardonnay
.	Fried	Batter	Rosè, Beaujolais
.	Stir Fried	Vegetables, ginger, soy sauce	Riesling, Gewurztraminer, Chardonnay
.	Poached	Champagne, citrus juice	Champagne, White Bordeaux
Turkey	Roasted	Saga, dressing	Pinot Noir, Cabernet Sauvignon, Chardonnay
Fish	Grilled	Citrus	Sauvignon Blanc, Chardonnay, Sparkling wine
.	Poached	Light sauce, herbs	Dry Riesling, Champagne
.	Sautéed	Batter, Cajun style	Chenin Blanc, off-dry Riesling, Sparkling wine
.	Pan fried	Lemon butter	Sauvignon Blanc, Chablis, Semillion, Sancerre
Salmon	Poached	Medium herbs	Pinot Noir (red), Pinot Gris (white)
.	Poached	Cream sauce	Viognier
.	Grilled	Glaze coating or dried herbs	Cabernet Franc, Chardonnay, Pinot Noir, Blanc de Noirs
Scallops	Grilled	Citrus, butter	Chardonnay, sancerre, dry Riesling

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Lobster	Steamed	Butter	Chardonnay, Sparkling wine
.	Steamed	Citrus	Pouilly-fume, Sancerre, Chablis
Mussels, Clams	Steamed	Butter, garlic	Chardonnay, pouilly-fume, Semillion
Lamb Leg	Roasted	Rose' mary	Cabernet Sauvignon
.	Roasted	Garlic	Zinfandel
Lamb Stew	baked	Vegetable, herbs	Pinor Noir, Cabernet Sauvignon
Steak	Grilled	Dried herbs	Syrah, Cabernet Sauvignon, Zinfandel
Pork Loin	Roasted	Herbs	Chianti, Zinfandel
Prime Rib	Roasted	Salt and pepper	Pinot Noir, Burgundy
Pasta	.	Meat sauce	Chianti, Barolo, Barbera, Zinfandel
.	.	Clam sauce	Sauvignon Blanc
.	.	Arabiatta	Rosè
Game	Roasted	Mild herbs	Syrah, Petite Syrah, Bordeaux
Duck	Baked	Al'orange	Pinot Noir, Beaujolais, Gewurztraminer
.	Roasted	Herbs	Pinot Noir, Zinfandel
Hamburger or Meat Loaf	baked	Herbs	Young Cabernet Sauvignon, Pinot Noir, Zinfandel, Chianti
Steak Tar tare	.	Herbs	Beaujolais
Short Ribs	baked	Tomato sauce	Pinot Noir, Zinfandel
Mild Cheeses	.	.	Chardonnay, Riesling
Medium Cheeses	.	.	Young Pinot Noir
Hearty, Ripe Cheeses	.	.	Burgundy, Cabernet Sauvignon, Syrah, Port

Wine Varietal	Herbs and Spices	Vegetables	Fish and Shellfish	Meats	Cheeses	Bridges (see below)
Sauvignon Blanc	Basil, bay leaf, cilantro, dill, fennel, lemongrass, marjoram, mint, parsley, savory, thyme	Carrots, eggplant, most green vegetables (lettuces, snow peas, zucchini), tomatoes	Clams, mussels, oysters, scallops, sea bass, shrimp, snapper, sole, swordfish, trout, tuna	Chicken, game birds, turkey	Buffalo mozzarella, feta, fontina, goat, Parmigiano Reggiano, ricotta, Swiss	Bell peppers, capers, citrus, garlic, green figs, leeks, olives, sour cream
Chardonnay	Basil, clove, tarragon, thyme	Corn, mushrooms, potatoes, pumpkin, squash	Crab, grouper, halibut, lobster, monkfish, salmon, scallops, shrimp, swordfish, tuna	Chicken, pork, turkey, veal	Brie, camembert, Monterey Jack, Swiss	Apples, avocado, bacon, butter, citrus, coconut milk, cream, Dijon mustard, milk, nuts, pancetta, pears, polenta, tropical fruits, vanilla
Riesling	Chile pepper, cilantro, dill, five-spice, ginger, lemongrass, nutmeg, parsley	Carrots, corn, onions, parsnips	Crab, scallops, smoked fish, snapper, sole, trout	Chicken, game birds, pork	Emmenthal, gouda	Apricots, citrus, dried fruits, peaches, tropical fruits

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Pinot Noir	Basil, black pepper, cinnamon, clove, fennel, five- spice, oregano, rosemary, star anise, thyme	Beets, eggplant, mushrooms	Salmon, tuna	Beef, chicken, game birds, lamb, liver, rabbit, turkey, veal	Aged cheddar, Brie, smoked cheeses	Beets, butter, chocolate/cocoa, cooked tomatoes, Dijon mustard, dried fruits, mushrooms, onions, pomegranates, shallots
Shiraz/Syrah	Allspice, chile pepper, coriander, cumin, five- spice, pepper, rosemary, sage	Eggplant, onions, root vegetables	Blackened fish	Bacon, duck, lamb, pancetta, pheasant, sausage, short ribs, venison	Cheddar, goat, Gouda, Gruyere	Black figs, black licorice, black olives, black pepper, cherries, chocolate/cocoa
Cabernet Sauvignon	Juniper, oregano, rosemary, sage, savory, thyme	Mushrooms, potatoes, root vegetables	None	Beef, duck, lamb, venison	Camembert, carmody, aged Gouda, aged Jack	Balsamic vinegar, blackberries, black olives, black pepper, butter, cassis, cherries, cream, currants, roasted red pepper, toasted nuts