

Appetizers

Food	Grape and/or Wine Name
Bleu Cheeses	Sauternes, Barsac
Brie, Camembert	Cabernet-based Bordeaux
Caviar	Champagne, Dry Sparkling Wines (Prosecco, Cava, Cremant)
Clams, Oysters and Mussels	Albarino, Champagne, Sauvignon Blanc, Seyval Blanc (NY State), Vinho Verde With rich sauces – Chardonnay
Cheese Straws	Chardonnay, Prosecco When serving with Pates – Pinot Noir
Calamari and Octopus	Aligote, Champagne – Blancs de Noirs, Rose
Dried Fruits	Arneis, Marsanne, Beaujolais
Fresh Fruits	Champagne – Rose and Sweet, Moscato D’Asti, Riesling – Off-Dry to Sweet
Goat Cheese	Sancerre, White Bordeaux
Nuts	Sherry, Picpoul de Pinet, Vin Jaune
Pates	Pinot Blanc, Sauternes, Viognier
Salads	Albarino, Chenin Blanc, Pinot Grigio
Shrimp and Prawns	Chardonnay, Pinot Grigio, Sauvignon Blanc
White Dips (e.g. hummus)	Chardonnay, Gavi Di Gavi
Yellow Cheeses (Cheddar)	Amarone, Gewurztraminer, Rioja

NOTE: In some cases I list the grape – for example, Chenin Blanc. But if the appellation or place name is better known – for example, Rioja, (which is made from the Tempranillo grape) I’ve listed that instead. If you’re uncertain, check the Grape and Appellation/Place Name Guide in the “Fun Stuff” tab on Wine-Flair.com.

Main Courses

Food	Grape and/or Wine Name
Chicken	Cream Sauce – Chardonnay, Riesling, Viognier Fried – Chardonnay, Chianti, Pinot Grigio Garlic – Pinot Noir, Sauvignon Blanc Jerk – Champagne, Gewurztraminer Grilled – Chardonnay (Oaky CA), Pinot Gris, Sauvignon Blanc Roast – Beaujolais, Chardonnay, Pinot Noir Sweet & Sour – Off-dry Riesling, Gewurztraminer
Chili (traditional beef)	Beaujolais, Malbec; Southwestern – Riesling
Chinese Food	Chenin Blanc, Riesling, Rose Champagne With Spicy dishes - Gewurztraminer With Duck dishes – Pinot Noir
Cornish Hens	Beaujolais, Grenache, Pinot Noir
Creole Food	Beaujolais, Riesling, Sauvignon Blanc
Crab	Chardonnay (Unoaked) or Chablis, Dry Rose wine, Vinho Verde
Curries	Picpoul, Gewurztraminer, Sauvignon Blanc, Sherry With sweet curry – Vouvray (off-dry)
Dim Sum	Champagne or Sparkling Wine
Duck	Cabernet Franc, Gewürztraminer, Riesling Confit – Cahors, Merlot, Pinot Noir Grilled – Pinot Noir or Cabernet Franc Peking – Pinot Noir Roast – Chateauneuf du Pape, Cote Rotie, Viognier Smoked – Pinot Noir, Baco Noir or Charbono
Enchiladas	Malbec, Merlot, Dry Rose
Fajitas (Chicken) Fajitas (Beef)	Chardonnay, Sauvignon Blanc Beaujolais, Merlot, Red Bordeaux
Ham	Beaujolais, Cabernet Franc, Pinot Noir
Hamburgers	Grenache, Merlot, Rioja
Hearty Stews	Charbono, Mourvedre, Petit Sirah
Lamb	Baco Noir (American) or Pinot Noir
Lobster	Chardonnay, Chenin Blanc, Riesling, Sauvignon Blanc

Main Courses

Food	Grape and/or Wine Name
Mediterranean Food	Chateauneuf-du-Pape, Dry Rose wine
Mussels	In Garlic/Butter – Chardonnay, White Chateauneuf-du-Pape
Osso Buco	Barbera, Barolo, Brunello Di Montalcino, Syrah
Pasta (tomato) Pasta (crème)	Chianti, Merlot, Nebbiolo, Valpolicella Arneis, Chardonnay, Pinot Bianco, Pinot Grigio
Paella	Albarino, White Rioja, Tempranillo
Pheasant	Rose Champagne, Merlot, Pinot Noir, Riesling
Pink Fish	Beaujolais, Dry Rose Champagne, Chardonnay, Pinot Noir, Riesling
Pizza	Chianti, Lambrusco, Merlot, Rioja, Valpolicella
Pork	Chops – Riesling, Pinot Noir Roasted – Chianti, Pinot Gris, Rioja Glazed – Chardonnay, Gewurztraminer, Riesling, Vouvray
Rabbit	Beaujolais, Cabernet Franc, Hermitage, Rioja
Ribs	Carignane, Malbec, Zinfandel
Risotto	With Asparagus – Sauvignon Blanc With Mushrooms – Pinot Noir With Vegetables – Chardonnay, Pinot Grigio, Pinot Bianco With White Cheese, Seafood – Chardonnay
Roasts	Grenache (Garnacha), Merlot, Barbera
Scallops	Champagne (Blanc de Blancs) Chardonnay, Chateauneuf du Pape White, Pinot Blanc
Smoked Fish	Gewurztraminer, Gruner Veltliner, Marsanne
Smoked Meats	Charbono , Pinotage, Pinot Noir, Chianti

Main Courses

Food	Grape and Place Name/Appellation
Soufflé	Cheese – Blanc de Blancs Champagne, Prosecco Chocolate – Muscat, Port, Riesling Late Harvest, Sauternes
Steak	Filet Mignon – Bordeaux, California Cabernet, Flank Steak – Chianti, Merlot, Syrah New York Strip – Cabernet Sauvignon, Grenache, Zinfandel Pepper Steak – Chateauneuf-du-Pape, Pinot Noir, Zinfandel Rib Eye – Merlot, Rioja, Sangiovese, Zinfandel Shell Steak – Cabernet Sauvignon Sirloin – Barolo, Chianti Classico, Rioja Skirt – Cotes Du Rhone, Syrah Steak Frites – Beaujolais, Merlot, Cabernet Sauvignon With Blue Cheese – Sangiovese, Chateauneuf-du-Pape
Sushi	Champagne, Riesling, Sake, Sauvignon Blanc With Crab and Sea Urchin – Chenin Blanc With Eel – Gewurztraminer or Off-dry Riesling With Salmon – Pinot Noir With Shrimp – Champagne or Rose Champagne (dry) With Yellowtail – Chardonnay
Tabbouleh	Pinot Noir, Dry Rose
Tempura	Champagne, Prosecco, Sancerre, Sauvignon Blanc
Thai Food	Chablis, Chenin Blanc, Off-Dry Riesling, Gewurztraminer
Turkey	Chardonnay, Chenin Blanc
Veal	Beaujolais, Rose Champagne, Chardonnay Braised Shank or Shoulder – Bordeaux, Pinot Noir Chops – Barolo, Pinot, Noir, Rioja Marsala – Arneis, Chardonnay, Chianti Parmesan – Chianti, Valpolicella
Venison	Norton, Pinot Noir
White Fish	Chardonnay , Chenin Blanc, Sake, Sauvignon Blanc
Rabbit	Cabernet Franc, Rousanne
Ribs	Carignane, Malbec, Zinfandel