



Frank's LIQUOR

Wine & Food Pairings - UPDATED August 2013

Frank's Liquor has an extensive selection of wine from around the world to choose from and this can create a conundrum for our customers - what wine goes best with the food I want to eat?

There are many great wine and food combinations and some are more "traditional" than others: white wine with poultry or fish; red wine with red meat and so on. However, which "white" or "red" wine is the best choice for the food you have can still be confusing!

Here is a simple summary of some of the food and wine pairings that you can try.

White Wines

Wine Type

Possible Food Pairings

Albariño

Tropical fruit flavors such as white peaches, some minerality, some acidity

Freshly shucked oysters or clams
Fish Pie

Champagne

Champagne is made from two grapes: Pinot Noir & Chardonnay. It generally has a crisp acidity and yeasty/toasty flavors & fruits such as citrus, grapefruit & apple.

Goes well with lobster & oysters, or chicken in a buttery style sauce. Cheese pairings include Brie, mild Cheddar, Chevre, Edam & Gouda.

Chardonnay (oaked)

Chardonnay grapes make a full-flavored, rich white wine. Common flavors include apple, butter, oak & vanilla. American Chardonnays tend to be oakier.

Chardonnay goes well with full-flavored dishes which have been grilled, roasted or sautéed.

Chardonnay (un-oaked/lightly oaked)

Less oaky Chardonnay (European style) & un-oaked Chardonnay tend to be fruitier. Un-oaked chardonnay has more varietal characteristics of chardonnay which are green apple, lemon and sometimes pineapple with a long tingly finish.

Un-oaked chardonnay's better food partners are simply prepared foods. Plainly prepared fish and shellfish are obvious candidates. Aged, firm cheeses marry well (Cheddar or Caerphilly).

Gewürztraminer

Aromas such as rose petal and grapefruit, often rich and full mouth-feel

Spicy, slightly sweet Asian dishes, especially Thai foods

Grüner Veltliner

Spicy & slightly peppery flavors, celery leaf (peppery)

Roasted Pork

Pinot Gris/Grigio (light & dry) Pear, lemon/citrus flavors with light floral notes & crisp minerality	Sushi or Sashimi
Pinot Gris/Grigio (light & semi-dry) Lemon & citrus flavors, more fruit forward	Light fish dishes, chicken, roast veal, light pasta dishes
Rieslings (off-dry) Lime, lemon notes, floral aroma, can have some spice	Caribbean or spicy Asian food
Rieslings (sweet) Lemon, apple, light spice notes & honey, balanced with high acidity	Dishes with blue cheese & foie gras
Sauvignon Blanc A light flavored, crisp wine. Common flavors lemon, grapefruit & fresh grass. Styles vary with more minerality from New Zealand producers.	Pairs well delicate foods & slightly acidic dishes includes crab, scallops, shrimp and smoked seafood. Also pairs well with white meat (chicken & pork).
Torrontes Rose petal, peach & lightly spiced	Charcuterie (traditional sausage, salami etc)
Viognier Perfumed white peach, apricot, honey & softly spiced	Seafood & pan-Asian cuisine

Red Wines

Wine Type

Barbera
Comes in a variety of styles, but usually medium bodied with high acid and dark fruit/black cherry flavors.

Beaujolais
This is a light, fruity red wine which is meant to be drunk young. It tends to be light, refreshing, some acidity and low in tannin.

Bordeaux
Bordeaux wines are based upon Merlot or Cabernet with flavors including black current, cedar, leather & some earthiness.*

Possible Food Pairings

Meats in simple pan or tomato sauces or roast duck in plum sauce. Pairs well with Fontina or lighter cheeses.

The light flavor means it can cross over to some white wine pairings too. Pairings include pork and poultry dishes, including some sweet and spicy dishes. Cheese pairings include light cheese such as Emmentaler. Muenster & Feta.

Pairs very well with red meat, game (pheasant, venison), some lamb dishes. Also pairs well with milder red meat & stews. Cheese pairings include Camembert, Sharp Cheddar & Brie.

Burgundy

These are medium-bodied wines with light fruit flavors such as berries and some dark fruit. Can be earthy and vary more by location (terroir).

Pairs well with light meats (duck, turkey, pork & veal). Pinot Noir based wines go well with red meats stews such as Beef Bourguignon. A good wine for Thanksgiving! Cheese pairings mainly suit lighter washed rind cheeses like Muenster.

Cabernet Sauvignon

Flavors include black currant and dark fruit, chocolate, cedar, and tannins.

Cabernet makes a full-flavored, fruity, semi-tannic wine that goes well with grilled, roasted and braised red meats. Also goes well with Tuna, served rare. Cheese pairings include Camembert, Sharp Cheddar,

Châteauneuf (du Pape)

A red blend with dark colors and dark fruit, including raspberries, cherries, big tannic background with earthy undertones.

Pairs well with game meats, big red meats (venison too) and rich sauces. This wine should be aged before drinking.

Chianti

A Sangiovese blend that comes in two styles: Chianti is a medium bodied red with cherry flavors, some acidity and tannins; Riserva Chianti is fuller bodied, , higher in tannin and more complex flavors.

The acidity in Chianti goes well with acidic dishes (tomato based) such as lasagna, pizza Bolognese and with simple meat dishes.

GSM

Grenache-Shiraz-Mourvedre is a full-bodied, fruit forward wine. Cherries, blackberries and plums with vanilla and tannin flavors in the background.

A good GSM can be used the same way a Cabernet can but the food should have big, full flavors. Goes well with pepper, mushroom and earthy sauces.

Malbec

These vary from rich, medium/full bodied, wines with plum and dark fruit flavors to heavier, dryer wines with more tannins.

Goes well with grilled, roasted and braised meats including rich lamb and beef dishes, stews and BBQ. Similar to a cab/merlot.

Merlot

Merlot is softer than a Cabernet with a dark fruit flavors and light vanilla oak and some cedar wood. Light tannins.

Suits more mildly flavored dishes than Cabernet. Including beef, duck and tuna (rare) with mushroom and red wine sauces. Pairs well with mild cow and goat chesses such as Manchego.

Pinot Noir

Often can be considered a "starter" red wine as it is lighter bodied. Common flavors include berries and black cherry. Cote D'Or Burgundies are based on Pinot Noir.

As a lighter bodied red wine, Pinot Noir suits mild red meat dishes and grilled/roasted dishes. Can be used as an accompaniment to Turkey for Thanksgiving.

Port

This is a wine fortified with brandy during it's aging process. There are three types: white port, tawny port and ruby port.

See the following page on Fortified wines. Tawny port matches well with blue cheeses such as Stilton.

Rioja

Using the Tempranillo grape, Rioja has a fruity bouquet and light berry flavors with light vanilla and tannins.

Goes well with Chicken and tomato dishes, lamb stews and light Spanish dishes such as Tapas.

Sangiovese

This grape makes a medium bodied red wine with medium/high acidity. It is used in Chianti! Flavors includes spicy dark fruit, plums and vanilla.

Goes well with tomato based pasta dishes such as lasagna and Bolognese.

Shiraz/Syrah

Australian (warmer climate) Shiraz tend to be more fresh, fruit forward, big red wine. Northern countries (cooler climate) such as France call it Syrah or Hermitage and it tends to be more full-bodied and earthier.

A more full-bodied wine, it tends to suit big flavored foods such as brisket, beef stew, lamb & venison

Zinfandel

Zinfandels tend to be full-flavored fruity wines with blackberry flavors. Higher priced wines tend to be spicier with a hint of chocolate.

Zinfandels go well with full-flavored, spicy dishes such as pepper sauce dishes, and pork and sausage dishes..

* Types of Bordeaux :

Red Bordeaux and Red Bordeaux Supérieur. Bordeaux winemakers may use the two regional appellations throughout the entire wine region, however approximately half of the Bordeaux vineyard is specifically designated under Bordeaux and Bordeaux Supérieur AOCs.

With the majority of châteaux located on the Right Bank in the Entre-Deux-Mers area, wines are typically Merlot-dominant, often blended with the other classic Bordeaux varieties. There are many small, family-run châteaux, as well as wines blended and sold by wine merchants under commercial brand names. The Bordeaux AOC wines tend to be fruity, with minimal influence of oak, and are produced in a style meant to be drunk young.

Bordeaux Supérieur AOC wines are produced in the same area, but must follow stricter controls, such as lower yields, and are often aged in oak.

Left Bank (Red Graves and Médoc) Bordeaux, famously from Graves, Margaux, Medoc, Pauillac, St. Estephe & St. Julien have more Cabernet. These wines are concentrated, tannic, long-lived and most of them are meant to be cellared before drinking.

These pair well with red meat, game, lamb and strong cheese such as Gorgonzola.

Right Bank (Red Libourne) Bordeaux from St. Emilion and Pomerol have more Merlot. These wines often have great fruit concentration and softer tannins.

These pair well with mild red meat dishes and stews. Suits lighter cheeses such as Brie and Havarti