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Appetizers

Deviled Eggs
Brie Bites
Oysters
Cheese and Charcuterie
Pigs in a Blanket
Cheese Ball
Sausage Balls
Spinach Artichoke Dip

<u>Start with a lighter style.</u>

Most appetizers are great with:
- Sparkling Wine (white and rosé)
- Hard Cider (dry to semi-dry)
- Light Whites - Pinot Grigio, Sauvignon Blanc, Riesling, Chardonel, Traminette, Magnolia
- Light Reds - Cabernet Franc, Sangiovese
- Mead (traditional, dry)

Sides

Herbed Sausage Stuffing
Cornbread Stuffing
Green Bean Casserole
Sweet Potato Casserole
Roasted Brussels Sprouts
Creamed Corn
Mash Potatoes / Gravy
Glazed Carrots
Mac and Cheese
Cranberry Sauce

<u>Move to a richer style.</u>

- Rosé
- Hard Cider (semi-dry to semi-sweet/ with oak)
- Fuller Whites - Chardonnay, Petit Manseng, Viognier, Vidal Blanc, Carlos
- Medium Reds - Merlot, Chambourcin, Montepulciano
- Mead (all types/ with oak)

Mains

Honey Baked Ham
Roasted Turkey
Prime Rib / Beef Tenderloin

Most styles paired with your sides will go with your main dish as well!

Serving beef? Try a bolder red - Tannat, Petit Verdot, Syrah, Cabernet Sauvignon, Sagrantino, Cynthiana

Dessert

Pecan Pie
Pumpkin Pie
Apple Pie
Gingerbread
Sugar Cookies
Toffee
Bread Pudding
Cheesecake

Sweet foods will make your pairing taste less sweet. Don't be shy, pick a dessert wine!

- Red or white fortified wine (Port-styles)
- Mead (Sweet)
- Hard Cider (Sweet)
- Dessert Muscadine (Sweet)
- Sweet Sparkling Wine

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SALT

Salty foods make your pairing taste less acidic, fuller in body, and soften tannin. Pair with acidic and/or tannic options.

Ex. Sparkling Wine and Oysters /
Cabernet Sauvignon and Well-Seasoned Steak

ACID

Acidic foods make your pairing taste less acidic and fruitier.
Pair with higher acid options.

Ex. Rosé and Bruschetta / Sangiovese and Tomato Sauce

SWEET

Sweet foods make your pairing taste less sweet. Pair with sweet options.

Ex. Port and Chocolate Truffles / Mead and Apple Pie

VEGETAL

Green or bitter vegetables make your pairing taste bitter.
Pair with fruity options.

Ex. Traminette and Asparagus / Vidal Blanc and Grilled Zucchini

CREAMY/ CHEESY

Creamy and cheesy foods can be heavy. Pair with high acid and weight.

Ex. Oaked Chardonnay and Creamy Chicken Bake /
Viognier and Mac and Cheese

FAT/ RICH

Fatty foods will make your pairing feel like it has less acid.
Pair with acidic options.

Ex. Hard Cider and Brie / Sparkling Wine and Fried Chicken

SPICE

Spicy foods will enhance alcohol burn. Pair spicy foods with sweet or slightly sweet wines to refresh that burning sensation.

Ex. Riesling and Spicy Thai /
Sweeter Red Muscadine and Pepperoni Pizza

BITTER

Bitter foods make your pairing taste more bitter. Pair fruity or sweeter styles to help combat those bitter flavors.

Ex. Carlos Muscadine and Collard Greens /
Chambourcin and Mushrooms

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