

RESTAURANT WINE PAIRING GUIDE



THE EDUCATED GRAPE

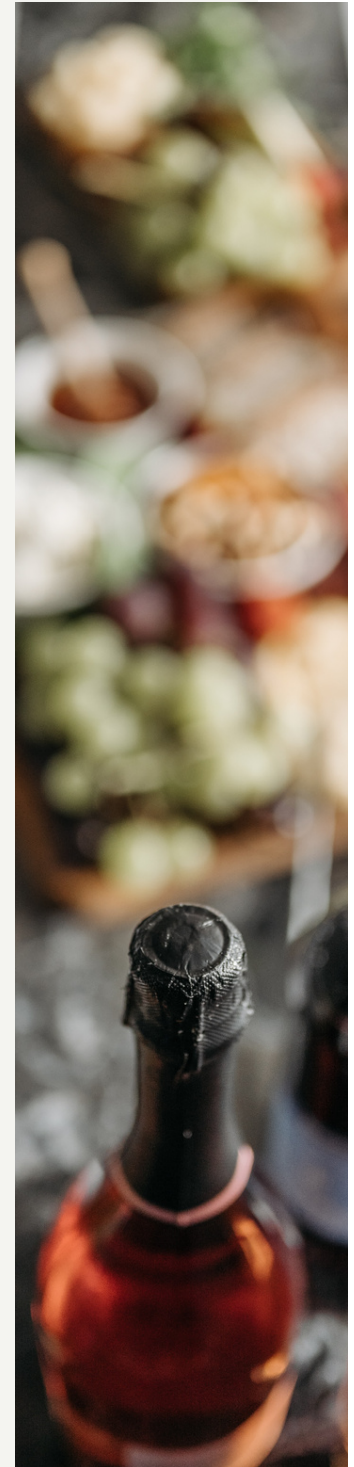
how to use this guide

This guide outlines numerous common ethnic cuisines and flavor profiles, and several grape varieties that will generally pair well with them. If you know you will be enjoying a particular style of food, utilize this guide to make an informed decision on how to pair with wine.

Each of the varieties listed in each food category are listed from lightest in body to fullest in body. That can be particularly useful information when pairing wine with food.

It's possible the food you're choosing a wine for could fall into more than one category (ex. Middle Eastern and game meat, or Latin American and spicy). See if there are overlapping varietals and choose that way, or choose one from the category that feels more relevant.

*We acknowledge that there can be a large variation in the different cuisines from region to region or country to country. This guide is meant to give a general idea, playing toward the flavors that are most commonly known in that cuisine.





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SHELLFISH

pairs best with light bodied wines with acidity and vibrancy

Whites

- Sparkling wine
- Melon (Muscadet)
- Riesling, *dry*
- Sauvignon Blanc (Sancerre, Bordeaux)
- Assyrtiko
- Pinot Gris

FISH

GRILLED, SAUTEED, or BAKED

pairs best with wines with good texture and acidity

Whites

- Etna Bianco
- Chenin Blanc
- Pinot Blanc (Alsace)
- Chardonnay

Reds

- Gamay
- Pinot Noir
- Syrah

SPICY

pairs best with wines with good acidity, spice and a touch of residual sugar

White

- Riesling
- Albariño
- Gewurztraminer

Reds

- Gamay
- Pinot Noir
- Barbera
- Syrah
- Cabernet Franc

ASIAN - Chinese, Thai, Japanese

WITH SPICE, HEAT, INTENSE FLAVORS

pairs best with wines with bright acidity and a touch of residual sugar

Whites

- Riesling
- Sauvignon Blanc
- Gewurztraminer

Reds

- Gamay
- Cabernet Franc (Chinon)

INDIAN

pairs best with vibrant wines with good intensity of fruit and lower alcohol

Whites

- Prosecco
- Riesling
- Sauvignon Blanc
- Gewurztraminer

Reds

- Rosé (Provence)
- Gamay
- Cotes du Rhone
- Cabernet Franc (Chinon)

SUSHI and SASHIMI

pairs best with savory wines with good acidity and intensity of fruit

Whites

- Sparkling wine
- Riesling
- Albariño
- Pinot Gris
- Gruner Veltliner
- Dry Rosé (Provence)

Reds

- Gamay
- Blaufränkisch

BARBEQUE

VINEGAR BASED BBQ

pairs best with savory wines with good acidity

Whites

- Viognier
- Chenin Blanc

Reds

- Dolcetto
- Sangiovese
- Nebbiolo

TOMATO BASED BBQ

*pairs best with wines with good acidity
and tart red fruit*

Reds

- Gamay
- Syrah
- Nero d'Avola
- Cabernet Franc (Washington or Napa Valley)
- Malbec

STEAKS and CHOPS

pairs best with wines with richness and tannin

Reds

- Tempranillo (Rioja Reserva)
- Cabernet Franc (Napa, Washington)
- Zinfandel
- Brunello di Montalcino
- Châteauneuf du Pape
- Bordeaux (left Bank)
- Cabernet Sauvignon

GAME MEATS

pairs best with wines that have some earthy flavors

Whites

- Marsanne/Roussanne (Southern Rhone)

Reds

- Pinot Noir
- Syrah
- Grenache (Gigondas)
- Carmenere
- Tempranillo (Rioja)
- GSM blend (Châteauneuf du Pape)

ITALIAN

RED SAUCE

pairs best with wines with acidity, balance and red fruit

Reds

- Barbera
- Dolcetto
- Sangiovese (Chianti)
- Vino Nobile Montepulciano

OLIVE OIL

pairs best with wines with clean, vibrant wines with good acidity

Whites

- Arneis
- Grillo
- Garganega (Soave)
- Vermentino
- Kerner

Reds

- Nerello Muscalese
- Nero d'Avola
- Nebbiolo

GREEK and MIDDLE EASTERN

pairs best with wines with a good acidity, texture and richness

Whites

- Assyrtiko
- Furmint
- Moscofilero

Reds

- Agioroghitiko
- Syrah
- Xinomavro

BURGERS and PUB STYLE

pairs best with expressive wines with richness

Whites

- Albariño
- Chardonnay

Reds

- Dolcetto
- Syrah
- Zinfandel
- Malbec
- Cabernet Sauvignon

MEXICAN and other Latin Cuisines

pairs best with vibrant white wines and spicy red wines

Whites

- Sparkling wine
- Sauvignon Blanc
(Chile, New Zealand)
- Torrontes

Reds

- Syrah
- Malbec