

6-Major Grape Varietals Characteristics and Food Pairings

White Wines			
Grape Varietal	Chardonnay	Sauvignon Blanc	Riesling
Pronunciation	Shahr-dun-NAY	SOH-Veen-yown BLAHNK	REES-ling
Appearance	Darker, dry yellowish gold	Pale Yellow	Light gold
Aroma/Flavor	Well balanced, fruity melded with acidity and a dry finish.	Distinctive grape with a fruity flavor of herb and grass hints of smokiness	Sweet and light, offset by a mild acidity.
Body/Texture	Full-bodied	Medium-bodied	Light-bodied
Food Pairings	Chicken Crab Duck Lobster Mahi Mahi Pork Tuna Salmon	Bass Crab Scallops Veal Pork	Cod Sole Tilapia Trout Salads Anti-pasta

Red Wines			
Grape Varietal	Cabernet Sauvignon	Merlot	Pinot Noir
Pronunciation	Ca-burr-NAY Sow-vee-NYOH	Mehr-LOW	PEE- noh NWHR
Appearance	Deep Purple	Intense Red	Mid-red to Pale Red
Aroma/Flavor	Black currant with herby and mint- like aromas	Subtle and delicate slowly aged with a ripe black cherry flavor	Refreshingly, light nose. Mild cherry with a trace of peppermint
Body/Texture	Full-bodied	Medium body	Light-bodied
Food Pairings	Beef/Roast Beef Chicken Creamy sauces Lamb Marinara	Bass Grouper Scallops Shrimp Snapper Veal	Chicken Duck Halibut Pork Quail Swordfish Salmon Tuna