

Liquor Depot

Wines with foods...

Thank goodness it is no longer necessary to have “correct” pairings of foods and wines. To us, it is more important that you make selections that fit your needs and taste.

We have put together some complementary combinations to make your selections easier, but, as always, we are here to assist you in making those selections which are right for you.

Food	Whites	Reds
Beef	Rhone, Chardonnay	Virtually any good red from California, France, Italy, South America, Europe, Oregon, Washington State
Chicken/Game Hen	Chardonnay, Sauvignon Blanc, Bordeaux, Rioja, Soave, Riesling, Gewurztraminer, Alsace, Semillon	Pinot Noir, Gamay, Burgundy, older Bordeaux, Beaujolais
Duck/Goose	Chardonnay, Sauvignon Blanc, Bordeaux, Rioja, Soave, Riesling, Gewurztraminer, Alsace, Semillon	Rhone, Cabernet, Syrah, Pinot Noir, Spanish
Game/Venison	Rhone, Burgundy, Chardonnay	Burgundy, Pinot Noir, Rhone, Syrah, fuller Cabernet, Merlot, Barbaresco Barolo, Cabernet/Shiraz blends
Lamb	Rich Chardonnay	Rioja, Merlot, Pinot Noir, St. Emilion, Zinfandel
Pork/Ham	German, Riesling, Blush, Tavel, White Zinfandel	Pinot Noir, Gamay, Beaujolais, Burgundy, Tuscan
Turkey	Gewurztraminer, Rioja, lighter Italians, White Zinfandel, Chenin Blanc, Champagne	Beaujolais, Gamay, Rioja, Pinot Noir
Fish: Sole, Scrod	Chardonnay, Germans, Alsace, Rioja, Bordeaux, Sauvignon Blanc, Loire, Fume Blanc, Semillon/Chardonnay	
Fish: Scallops, Shrimp	Chardonnay, Gewurztraminer, Rhone, Chenin Blanc, Champagne	
Fish: Salmon, Swordfish, Lobster	Chardonnay, Rhone, Rhine, Spatlese, Riesling, Pinot Noir	Bordeaux, Merlot, Pinot Noir, young Rhones
Desserts	Orange Muscat, Moscato d'Oro, Late Harvest Riesling, Sauvignon Blanc, Semillon, Demi-Sec Champagne, Champagne	Port, Infusions