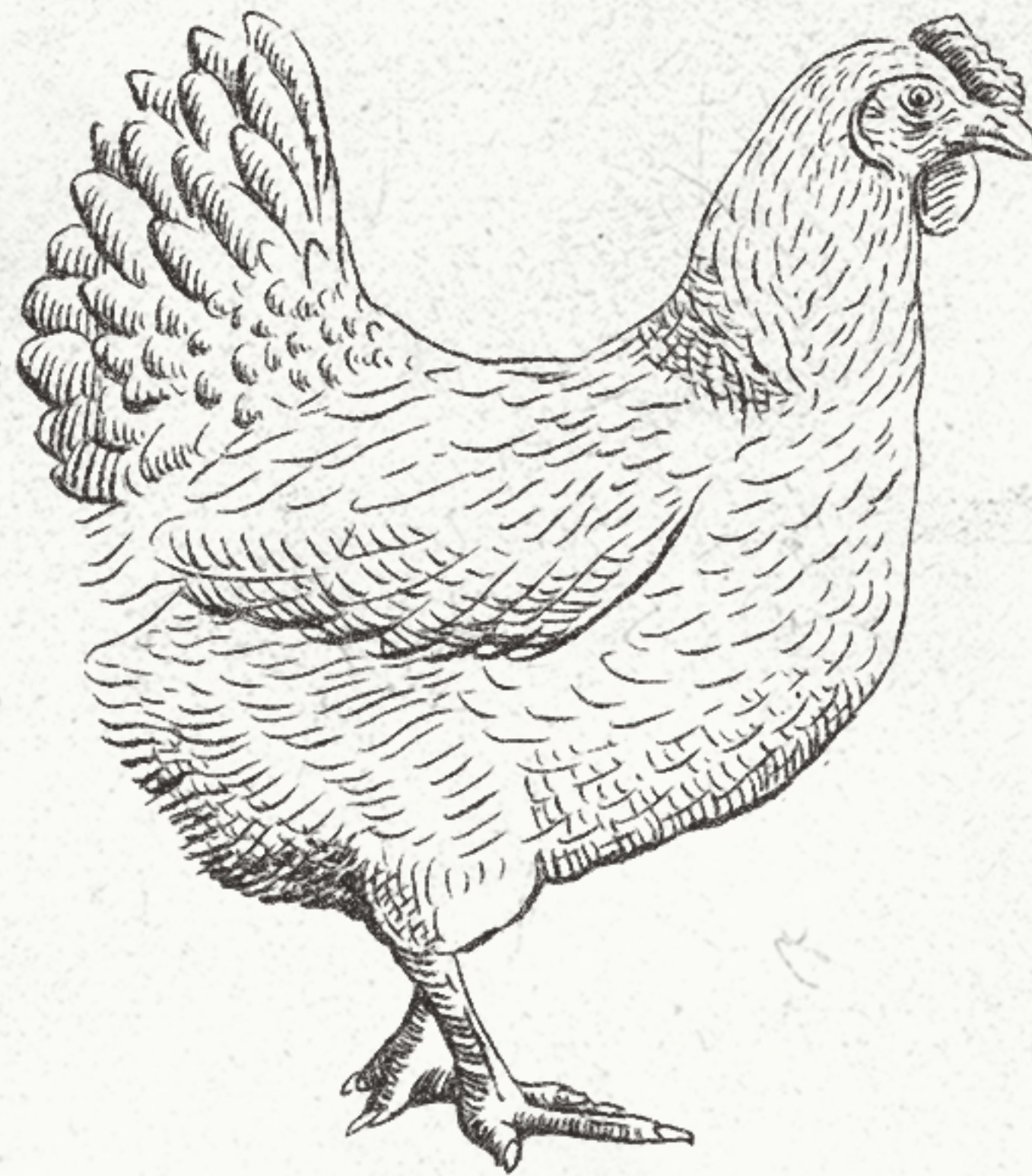


# Wine & Chicken Pairings



Dish	White Wines	Red Wines
<b>Light</b>		
Grilled .....	Pinot Grigio & Chardonnay .....	Grenache & Pinot Noir
Salads .....	Viognier, Albarino, & Unoaked Chardonnay .....	Rosé, Arbois, & Beaujolais
<b>Comfort</b>		
Roasted .....	Oaked Chardonnay & White Burgundy .....	Burgundy, Syrah, & Pinot Noir
Fried .....	Pinot Grigio, Chenin Blanc, & Riesling .....	Châteauneuf-du-Pape, Chianti, & Lambrusco
Smoked .....	Chardonnay & Vin Gris .....	Pinot Noir & Zinfandel
Casseroles, Pies, & Soups .....	Viognier, Chablis, & Chardonnay .....	Grenache, Beaujolais, & Pinot Noir
Saucy (Buffalo & BBQ) .....	Riesling, & Gewürztraminer .....	Rosé, Zinfandel, Shiraz, & Grenache
<b>Asian</b>		
Stir Fry & Saucy .....	Riesling, Moscato, & Sauvignon Blanc .....	Malbec, Beaujolais, & Pinot Noir
Curries .....	Riesling, Pinot Gris, & Chardonnay .....	Grenache, Shiraz, & Pinot Noir
<b>Mexican</b>		
Enchiladas .....	Pinot Grigio & Sauvignon Blanc .....	Merlot & Pinot Noir
Tacos & Fajitas .....	Unoaked Chardonnay & Sauvignon Blanc .....	Zinfandel & Pinot Noir
<b>Italian</b>		
Creamy .....	Viognier, Chardonnay, & White Burgundy .....	Barbera & Northern Rhone Syrah
Red Sauce .....	Verdicchio & Soave .....	Rosé Champagne, Lambrusco & Barbera

