

FOOD PAIRING SUGGESTIONS FOR SLENDER WINES -

SLENDER WHITE -

A blend of French Colombard & Viognier, this wine has somewhat floral qualities that blend well with many foods:

Aperitif - serve with patè, foie gras, oysters, shrimp, & scallops

Fish - light, flaky fish such as trout, sea bass, & salmon

Slender White will compliment fish with fruit relish

Poultry - chicken, squab, quail, & turkey breast

Cheese - Asiago, Parmesan, jack, mozzarella, & fontina

Dessert - fruit desserts, trifle, tiramisu, & cheesecake

SLENDER BLUSH -

A blend of Chenin blanc & Ruby Cabernet, this wine has fruity qualities that marry well with many processed foods:

Aperitif - serve with patè, sausage, ham, shrimp, & smoked fowl

Fish - anchovies, tuna, salmon

Poultry - smoked duck, turkey, & chicken

Meat - salami, ham, other processed meats

Cheese - Asiago, Parmesan

SLENDER RED -

100% of Ruby Cabernet, this wine has fruity qualities that pair well with red meats, complex sauces, & sturdy cheeses:

Aperitif - rare tuna, bacon wrapped rumaki, & foie gras

Fish - halibut & salmon

Poultry - duck & squab

Meat - grilled & roasted beef, lamb, sausage, wild game, pizza, & rich sauces like barbeque

Cheese - aged goat & provolone, Parmesan, bleu, Camembert, & sharp Cheddar

Dessert - chocolate desserts of any kind, cheesecake, & walnuts

Don't forget that all 3 Slender Wines make great sipping wines !!