

Sheet1

VVES [HTTP://ANALYSISCHAMP.COM](http://ANALYSISCHAMP.COM)

WINE AND FOOD PAIRINGS – BRIAN ST PIERRE, [HTTP://CHRONICLEBOOKS.com](http://CHRONICLEBOOKS.com)

MJ VAN VOORHIS, 12/29/12

'file:///media/TI105957W0F/Documents and Settings/Owner/Desktop/FolderOnTop/WINE-FOOD.ods'#\$Sheet1

SEQ	WINE	PAIRING	NOTES
13	ALBARINO	FULL FLAVORED FOOD, CAJUN STYLE SEAFOOD, SPICY MEXICAN FISH, RED SNAPPER, SHRIMP IN PIQUANT SAUCE, SHELLFISH AND CHORIZO, CLAM & GARLIC, PEPPERONI PIZZA	SPANISH ELEGANT WHITE, WELL CHILL
24	ASTI SPUMANTE	MILD CREAMY SAUCES, SLICED PEARS, PANNA COTTA, STEWED FRUIT, SIMPLE FRUIT DESSERTS, APRICOT COMPOTE, PEAR TART, SIMPLE NIBBLES, SHORTBREAD COOKIES	PERFUMED, LIGHT SPARKLING ITALIAN, WELL CHILL
43	BARBERA	RICH & ROBUST FOOD, ITALIAN STYLE MEAT & TOMATO DISHES, SAUSAGE WITH PASTA, RICH SAUCES, SPICY & RUSTIC BEEF STEW, LAMB & BEAN STEW, CHICKEN LIVER, BARBECUED RIBS, CHEESE-BURGER WITH BACON	HEARTY ITALIAN, DEEP RED
44	BAROLO	BIG, RICH MEAT FLAVORS, POT ROAST, BEEF STEW, CASSEROLES OF SHORT RIBS, BRAISED LAMB SHANK, VENISON	ITALIAN RED, VERY DRY, IMPROVES WITH AGE
41	BEAUJOLAIS	LIGHTLY CHILLED WITH PICNICS AND BUTTETS, GRILLED TUNA, HAM, ROAST PORK, ROAST CHICKEN, HOT & SPICY DISHES LIKE THAI CURRIES	LIGHT RED FRENCH – CHILL, FUN & UNCOMPLICATED
4	BORDEAUX	ROAST LAMB, BRAISED BEEF, GRILLED FILET MIGNON, VENISON, SQUAB, AGED GOUDA AFTER DINNER	FRENCH RED, IMPROVES WITH AGE (5 YEARS)
1	BURGUNDY, RED	SALMON, ROAST BEEF, ROAST DUCK, STEW	IMPROVES WITH AGE
21	BURGUNDY, WHITE	RICH SHELLFISH LIKE LOBSTER OR SCALLOPS, FISH, GRILLED SOLE, TURBOT, ROASTED HALIBUT, ROAST SALMON, ROAST SEA BASS	
5	CABERNET SAUVINGNON	STRONG MEATS, CHARCOAL GRILLED STEAK, CHARCOAL GRILLED LAMB CHOP, FILET MIGNON, CALF LIVER	FRENCH, CALIFORNIA, WASHINGTON, IMPROVES WITH AGE (5 YEARS)
26	CHAMPAGNE	CAVIAR, SMOKED SALMON, STUREON, SUSHI	FRENCH, SPARKLING WHITE, CHILL

Sheet1

22	CHARDONNAY	LOBSTER, OYSTERS, SAUTEED SCALLOPS, ROAST SEA BASS, SALMON, GRILLED SWORDFISH, ROAST CHICKEN WITH HERBS, ROAST VEAL	FRENCH ORIGEN, WORLDWIDE (SEE WHITE BURGANDY), IMPROVES WITH AGE UP TO 3 YRS, LIGHTLY CHILL
8	CHENIN BLANC, FRENCH	FRESHWATER FISH, TROUT, PIKE	FRENCH WHITE, CHILL
9	CHENIN BLANC, NEW WORLD	CASUAL PARTY FOOD, SNACKS, SALTY OR SPICY SNACKS, MEXICAN	WHITE, CHILL
42	CHIANTI	STRAIGHT FULL MEATS, ROAST PORK WITH ROSEMARY & GARLIC, ROAST LAMB, OSSO BUCO (BRAISED VEAL SHANK), CALF LIVER & ONION, GRILLED STEAK, CHOPPED CHICKEN LIVER, PATE	ITALIAN RED, RICH TASTE, IMPROVES WITH AGE
49	CHINON		LIGHT RED – CHILL
32	DOLCETTO	PASTA WITH CHEEZE SAUCE, SPINACH-CHEEZE RAVIOLI, QUICHE, GRILLED TUNA, ROAST CORNISH GAME HEN, CHICKEN CACCIATORE, TOMATO PREPARATIONS, STEAK TARTARE	ITALIAN RED, EASYGOING AND AGREEABLE, DRINK YOUNG, LIGHTLY CHILL IN SUMMER
11	FRASCATI	SPICY & PUNGENT PASTA WITH GARLIC, TOMATOS, OLIVE OIL, CHILE PEPPERS, ONION AND BACON, SPAGHETTI CARBONARA, VEGETABLES SAUTEED WITH EGGS AND GARLIC, QUICK FRIED FISH	ITALIAN WHITE, CHILL, GOOD WITH LUNCH
48	GAMAY		LIGHT RED – CHILL
28	GEWURZTRAMINER, CALIFORNIA	PROSCIUTTO WITH MELON, FRIED CLAMS, CALAMARI, LIGHT CANTONESE DISHES	ITALIAN ORIGEN, WORLDWIDE WHITE, CHILL
27	GEWURZTRAMINER, DRY	RICH FOOD, FOIE GRAS, ROAST PORK, GAME, SPICY CHINESE, SZECHUAN, HUNAN	ITALIAN ORIGEN, WORLDWIDE WHITE, CHILL
39	MADEIRA	ALMONDS, WALNUTS, BLUE CHEESE, CHRISTMAS FRUITCAKE, PLUM PUDDING, DENSE DESSERTS, MARZIPAN	ATLANTIC OFF NORTH AFRICA, FORTIFIED WITH BRANDY, HISTORIC SWEET, AFTER DINNER WITH DESSERT
30	MALBEC	SPICY MEAT DISHES, MEXICAN BEEF, CARNE ASADA, CHILI WITH BEEF OR PORK, EMPANADAS, BARBECUED SMOKED MEAT, INDIAN LAMB, CHICKEN	FRANCE, RED
3	MERLOT, AVE QUAL	TOMATO PASTA, BURGER, BBQ CHICKEN	FRANCE, RED
2	MERLOT, HI QUAL	GRILLED STEAK, GRILLED LAMB CHOPS, ROAST LAMB, DUCK	FRANCE, RED

Sheet1

38	MUSCAT	SIMPLE FOOD, POLENTA CAKE WITH ALMONDS, NUT COOKIES LIKE BISCOTTI, PARMESAN OR PECORINO CHEESE	MEDITERRANEAN, SPICY
47	NONE	ACID OR SULFUR CONTAINING, FRESH ARTICHOKE OR ASPARAGUS, CABBAGE, BROCCOLI, BRUSSELS SPROUTS, CAULIFLOWER, TURNIPS, VINEGAR	
12	ORVIETO	APPETIZERS, PROSCIUTTO WITH MELON, STEAMED CLAMS, FRIED WONTON, FRIED CALAMARI, LIGHT PASTA, SPAGHETTI CARBONARA, SPAGHETTI WITH PORK SAUSAGE & ONION	ITALIAN WHITE, CHILL
16	PINOT GRIS, PINOT GRIGIO	LIGHT FOOD, FIRST COURSES, PASTA WITH PESTO, PASTA WITH CREAMY SAUCE, PASTA TOSSED WITH CHEESE OR BUTTER AND SAGE, SEAFOOD RAVIOLI, TROUT, POACHED SALMON, VEAL CUTLETS, SCALOPPINE WITHOUT TOMATO SAUCE, SCHNITZEL	FRENCH AND OREGON WHITE, CHILL
46	PINOT NOIR	BEEF STEW, ROAST BEEF OR SALMON, ROAST TURKEY, DARK-MEAT POULTRY LIKE QUAIL OR DUCK, MUSHROOM RISOTTO	LIGHT RED, FRENCH
40	PORT	BITTERSWEET (NOT MILK) CHOCOLATE, TRUFFLES, CHOCOLATE CAKES OR TARTS, MINCE PIE, WALNUTS, BLUE CHEESE	PORTUGAL, FORTIFIED WITH BRANDY
25	PROSECCO	LIGHT NIBBLES, SNACKS, ROASTED ALMONDS, CASHEWS, CHEESE, COLD SHRIMP, CRAB CAKE	ITALIAN SPARKLING, CHILL
45	RHONE-STYLE BLEND	STEAK, THICK GRILLED TUNA, ROAST DUCK, BARBECUE CHICKEN, CALF LIVER & ONIONS, BEEF STEW, THAI AND MEXICAN MEAT DISHES	SPANISH RED, FULL
17	RIESLING	COLD CRACKED CRAB, LOBSTER ROLL, SPICY THAI DUCK OR BEEF SALAD, SWEETBREADS	GERMAN, WHITE, CHILL, IMPROVES WITH AGE UP TO 3 YRS
18	RIESLING, ALSATIAN	ROAST MONKFISH, ROAST SALMON, PORK CHOPS	GERMAN, WHITE, CHILL, IMPROVES WITH AGE UP TO 3 YRS
35	RIESLING, LATE-HARVEST	CARMELIZED PEAR OR APPLE TART, SWEET CREPES FILLED WITH COOKED FRUIT, RICH SWEET BREAD PUDDING, PECAN PIE, ROQUEFORT, GORGONZOLA, STILTON OR BLUE CHEESE	GERMAN AND WASHINGTON, WHITE, CHILL, IMPROVES WITH AGE UP TO 3 YRS
31	RIOJA	LEAN ROAST MEAT, LAMB, HEARTY STEW, DARK MEAT POULTRY, DUCK, PHEASANT, TURKEY THIGH, BEEF, LIVER WITH ONIONS, BARBECUED PORK	SPANISH RED, IMPROVES WITH AGE
7	ROSE	PICNICS, BUFFETS, COMBINATIONS OF FOOD	WORLDWIDE PINK, CHILLED IS BEST

Sheet1

6	ROSE, DRY	SPICY FOOD, MEXICAN, SZECHUAN, THAI, INDIAN	WORLDWIDE PINK, CHILLED IS BEST
37	SAUTERNES	GLAZED PEAR TART, SWEET APPLE TART, PECAN PIE, ROQUEFORT, GORGONZOLA, STILTON OR BLUE CHEESE	FRENCH, EXPENSIVE WHITE DESSERT WINE, CHILLED
20	SAUVIGNON BLANC, FUME BLANC	FISH, GRILLED OR PAN FRIED WITH DILL OR OREGANO, CHICKEN WITH OREGANO OR THYME, LEMONGRASS, GINGER, CILANTRO, THAI FOOD, MEXICAN, FISH OR POULTRY COOKED WITH GARLIC	FRENCH WHITE ORIGIN, WASHINGTON AND WORLDWIDE, IMPROVES WITH AGE UP TO 3 YRS, CHILL
19	SEMILLON	CHARCOAL GRILLED FISH, SORDFISH, SNAPPER, SHELLFISH, DARK-MEAT POULTRY, QUAIL, CORNISH GAME HEN, CHICKEN, TURKEY THIGHS, ESPECIALLY GRILLED	FRENCH WHITE, OFFBEAT, CHILL
23	SHERRY	ALMONDS, CASHEWS, OLIVES, SPANISH APPETIZERS, FRIED CALAMARI, SPICY SAUSAGE, LINGUICA, CHORIZO, SALAMI, GRILLED PRAWNS, BAKED STUFFED MUSHROOMS, GAZPACHO SOUP	SPANISH ORIGIN, BEFORE DINNER
14	SOAVE	LIGHT FOOD, APPETIZERS, COLD CUTS, BOILED SHRIMP, BOILED CRAB, STURGEON, SMOKED WHITE FISH, SHELL FISH SALAD, SPAGHETTI WITH CLAM SAUCE, POACHED TROUT OR SKATE, DELICATE FLATFISH, SAND DABS, SOLE, FISH & CHIPS	ITALIAN WHITE, CHILL
34	SYRAH (SHIRAZ)	LAMB, LAMB CHOPS, CHARCOAL GRILLED STEAK, SPICY MEAT DISHES, PEPPER STEAK, MEXICAN CARNE ASADA	PERSIAN ORIGIN, FRENCH RED
33	VALPOLICELLA	ALL-PURPOSE CASUAL, RICH VEGETABLES LIKE PUMPKIN OR RED-PEPPER RISOTTO, ROAST LOIN OF VEAL, GRILLED CHICKEN, TUNA SALAD, CHICKEN LIVER PATE, HAM, LIGHTLY CHILLED	ITALIAN LIGHT RED – CHILL
10	VERDICCHIO	CLASSIC SEAFOOD WINE, SAUTEED FILLETS OF WHITE FISH, FRIED CALAMARI, FISH & CHIPS, FISH STEWS SANS TOMATO, SMOKED FISH, SALTED FISH, SPAGHETTI WITH CLAMS	ITALIAN WHITE, CHILL
36	VIN SANTO	SIMPLE, NOT SWEET, BISCOTTI FOR DUNKING, PANFORTE, NUT BREADS	ITALIAN “HOLY WINE”, AFTER DINNER
15	VIOGNIER	AROMATIC FOOD, MEDIUM FLAVORS, NUTMEG, CINNAMON, CUMIN, CLOVES, MIDDLE EAST FOOD, MOROCCAN FOOD, FRUIT MIXED WITH SPICES AND POULTRY, SWEET & SAVORY, CHICKEN WITH CHINESE SPICES, ROAST CHICKEN WITH HERBS, CHICKEN POT PIE, LEMON CHICKEN	FRENCH WHITE, CHILL

Sheet1

29	ZINFANDEL	HEARTY FOOD, ROAST PORK, SWEET ITALIAN SAUSAGE, BRAISED VEAL SHANK, BARBECUED CHICKEN, BARBECUED SPARERIBS, SPICY BEEF STEW, BEEF CASSEROLES, CHEESEBURGERS	ITALY AND CALIFORNIA RED, IMPROVES WITH AGE
----	-----------	---	---