



Cabernet Sauvignon

Bold Red

This full-bodied red stands up well to equally bold dishes. It's the perfect complement to a meal heavy with protein and rich flavors such as hearty stews, ribs and sauces.



Syrah

Bold Red

A very drinkable wine, Syrah pairs well with the down-home flavors of roasted, smoked and barbecued meats. Matches nicely with cumin, harissa, Chinese five spice or other heavy spices.



Merlot

Medium Red

This people-pleasing red makes every dish a star. Try it with Italian and Spanish cuisine, pizza and roasted vegetables.



Rioja

Medium Red

In the Rioja region of northern Spain, this palate-pleasing red wine has a long history of sharing the family table with the primary local fare and roasted foods.



Zinfandel

Medium Red

This agreeable wine readies the taste buds for meats right off the grill, strong and spicy barbecue sauces, pasta with red sauce and cured meats.



Pinot Noir

Light Red

This wine is light on the palate, yet strong in its ability to bring out earthy flavors in traditional favorites. Enhances mushroom-driven dishes, such as risotto, mushroom soup and French cuisine.



Chardonnay

Rich White

A refreshing sipping wine, this white stands up well to heavy creamed dishes, such as cream soups, cream-based pasta, quiche, lasagna and French cuisine. It also pairs nicely with lighter meals.



Gewurztraminer

Dry White

This white draws out the best flavors in homespun vegetable dishes, such as salads, sautéed vegetables and roasted vegetables.



Sauvignon Blanc

Dry White

Bright and tasty, this is a dry wine that works very well with vegetable and tangy or tart dishes. Pair with salads with vinaigrettes, sautéed vegetables, roasted vegetables and meats with citrus sauces.



Riesling

Sweet White

Slightly sweet, this wine is a perfect complement to salty dishes, and brings out the authentic savory flavors of spicy Indian, Thai and Chinese cuisines.

Smithfield.