











MISSOURI
WINES™

Wine and Food Pairing Guide™

	CHEESE/ NUTS	MEAT/ FOWL	SEAFOOD	VEGGIE/ FRUIT	HERB/ SPICE	SAUCES	DESSERTS
 SPARKLING	feta goat cheese cashews	pate' chicken sate'	smoked salmon oysters cold shrimp	strawberries raspberries	basil sesame tarragon	light cream fruit puree'	chocolate dipped strawberries sorbet white chocolate
 CHARDONEL	monterey jack havarti gouda almonds	smoked pork grilled chicken	smoked trout grilled halibut sea bass	portabella mushrooms cobb salad apples	rosemary tarragon basil	cream pesto	banana bread vanilla pudding
 TRAMINETTE	munster cheese spicy cashews gorgonzola	sweet & sour pork curried chicken cajun-style fish	smoked trout mussels spicy shrimp stir-fry	apples pears peaches	basil chili	curry spicy asian	fresh fruit flan
 VIGNOLES	swiss spiced pecans candied walnuts	asian chicken spicy pork ribs spicy mexican	salmon cakes seafood curry	spicy peppers strawberries apricots	chili ginger	spicy bbq chutney	crème brulee' cheesecake
 CATAWBA	baby swiss jalapeno jack candied pecans	roasted chicken cold cuts pork chops	tuna crab	french fries melon grapes cherries	rosemary cinnamon	sweet bbq spicy mustard	pralines ice cream angel food cake
 CHAMBOURCIN	brie camembert walnuts	pork loin short ribs sausages burgers	grilled swordfish pasta with red sauce	mushrooms figs applesauce	nutmeg cinnamon clove	mushroom red sauce	chocolate cake fruit cobbler
 NORTON	cheddar blue hazelnuts	lamb smoked meats venison beef	grilled salmon blackened fish	caramelized onions tomatoes black cherries	rosemary pepper nutmeg	garlic tomato bbq	dark chocolate berries spice cake
 CONCORD	cheddar aged cheese candied nuts	pork chops orange chicken bbq beef sandwich	spicy seafood dishes	poached pears figs	nutmeg	stay away from tomato sauces	grape pie chocolate truffle