



DELL RANGE LIQUORS
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WINE & FOOD PAIRING SUGGESTIONS

These are some suggestions for a few types of foods,
 but the most important rule is to drink what you like.

FOOD TYPE - STYLE	WINE SUGGESTIONS
After Dinner	Moscato, Sherry/Port, Late Harvest Wines
Asian - Sweet & Sour	Gewurztraminer or Riesling
Asian - StirFry	Albarino or Viognier
Beef- Burgers	Zinfandel or a Dry Rose
Beef - Chilis	Zinfandel, Valpolicella or Shiraz
Beef - "Corned"	Beaujolais
Beef - Grilled Steaks	Cabernet Sauvignon, Red Bordeaux or Shiraz/Syrah
Beef - Prime Rib	Red Bordeaux, Cabernet Sauvignon or Brunello
Beef - Hearty Stews	Malbec, Shiraz/Syrah, Red Bordeaux
Before Dinner (Aperitif)	Pinot Grigio or Riesling
Cajun - Gumbo	(Whites) White French Burgundy
(continued)	(Reds) Red French Burgundy
Cajun - Jambalaya	Shiraz/Syrah or Red Rhône
Cheese - Blue	Tawny Ports
Cheese - Cheddar (Mild)	Chardonnay
Cheese - Cheddar (Sharp)	Sauvignon Blanc or a Sangiovese-Based reds
Cheese - White (Hard)	Sauvignon Blanc or White Bordeaux
Cheese- White (Soft)	Sparkling Wines
Chicken - with BBQ sauce	Zinfandel or Rhône based blends
Chicken - Grilled	[Standard Pairing] Chardonnays [Alternate Pairing] Rioja Rosé
Chicken - Lemon and/or Herb	Sauvignon Blanc
Chicken - Roasted	(Whites) Riesling or Sauvignon Blanc;
(continued)	(Reds) French Burgundy, Barbara or Sangiovese
Chicken - StirFry	Gewurztraminer or Viognier
Crab Legs - Steamed	Chardonnay or Riesling
Curry - Somewhat spicy	German (Kabinet) or Washington Riesling
Curry - <u>Very</u> Spicy	German Riesling (Spatlese)
Duck	Pinot Noir, Barbara or Montepulciano
Fish - Grilled	[Standard Pairing] Chardonnay, Viognier
(continued)	[Alternate Pairing] Pinot Noir
Ham - Glazed	Gewurztraminer or Riesling
Ham - Roasted	Malbec Rosé, Rhône Rosé, Pinot Noir, Sangiovese or
(continued)	Grenache-based Reds
Lamb - "Chops"	Young Red Bordeaux, California Cabernet Sauvignon
Lamb - "Leg of..."	Mature Red Bordeaux

FOOD TYPE - STYLE	WINE SUGGESTIONS
Lasagna - Baked	Chianti
Lobster - w/ Butter Sauce	Chardonnay or German Auslese
(continued)	Champagne or Premium Sparkling Wine
Meatloaf	Zinfandel
Mexican - Chipotle	Rioja, Barolo or Nero D'Avola
Mexican - Tacos	Sauvignon Blanc, Pinot Grigio or Shiraz
Mushrooms - w/ Anything	Pinot Noir or Mature Red Rhône
Oyster - Steamed	Champagne or French Chablis
Pasta - Ravioli	Merlot
Pasta - w/ Cheese Sauce	Pinot Grigio or French Beaujolais
Pasta - w/ Red Sauce	Chianti, Zinfandel or Shiraz/Syrah
Pasta - w/ White Sauce	Chardonnay or Pinot Grigio
Pizza	Zinfandel or White (Pink) Zinfandel
Pork - w/ Apple Sauce	(White) German Spatlese or Auslese Riesling
Pork - Classic Roast	Rioja, Rioja Rosé, Pinot Noir or Sangiovese
Pork - Spare Ribs	Shiraz or Tempranillo
Salad	New Zealand Sauvignon Blanc
Salmon - Smoked	Dry Sparkling wine/Champagne
Salmon - Grilled	Pinot Noir
Shrimp - Fried	Chardonnay or German Riesling Auslese
Shrimp - Cocktail	Dry Riesling
Shrimp - Scampi	Albarino or Chardonnay
Stew - Hearty	Shiraz or Old Vine Zinfandel
Turkey - Thanksgiving	[Standard Pairing] Riesling/Gewurztraminer or white Bordeaux
(continued)	[Alternate Pairing] Malbec Rosé, Syrah/Grenache Rosé,
(continued)	Grenache or Sangiovese
Tuna - Seared or Grilled	Pinot Noir
Wild Game - Elk	Syrah/Shiraz
Wild Game - Pheasant	Gewurztraminer or Riesling
Wild Game - Rabbit	Cabernet Franc or Red Bordeaux
Wild Game - Venison	Red Bordeaux

This is by no means a comprehensive listing.

If you have additional food/wine pairing questions please let us know.