

Food Pairing Guide
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NEW YORK WINES

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NEW YORK IS THE



When it comes to wine pairings, you would be hard pressed to find a friendlier spot than New York State. The wines we grow here pair exceptionally well with food because our cool climate delivers wines with lower alcohol and higher acidity—so they complement practically any meal.

friendliest place

No matter what you're serving, there's a New York wine ready to be your perfect dinner companion.





RED VARIETALS

Cabernet Franc

Cabernet Franc's structure and acidity cut through the richness of beef, while its herbaceous notes complement savory beef dishes.

● **PAIRS WITH:** grilled lean-to medium-marbled cuts of steak, beef stew, beef bourguignon, beef fajitas.

Merlot

Merlot's concentration and ripe plumlike fruits complement a variety of beef dishes with sweet and tomato-based sauces.

● **PAIRS WITH:** beef ragu, beef ribs with sticky BBQ sauce, roast beef.

Lemberger (Blaufränkisch)

Lemberger has spicy and earthy characteristics with purple fruits that complement grilled or smoked beef dishes.

● **PAIRS WITH:** smoked beef brisket, grilled beef kebabs, beef chili, salt and pepper beef.

Pinot Noir

While Pinot Noir is lighter than other red wines typically paired with beef, its acidity and nuanced flavors complement leaner cuts or dishes with earthy, savory components like mushrooms.

● **PAIRS WITH:** Beef Wellington, filet mignon, beef carpaccio.



WHITE VARIETALS

Chardonnay (Oaked)

Oaked Chardonnay can pair with beef dishes that have rich, creamy sauces, providing a balance between the acidity of the wine and the richness of the dish.

● **PAIRS WITH:** beef stroganoff, beef with béarnaise sauce, steak with herb butter.

HYBRID VARIETALS

Marquette

Dark berries and lots of earthy spice provide a complementary backdrop for grilled and smoked BBQ fare.

● **PAIRS WITH:** barbecue beef ribs, hamburgers, chili con carne.






RED VARIETALS


Cabernet Franc

The herbal and red fruit notes of Cabernet Franc enhance the flavors of lamb, particularly dishes seasoned with herbs.

 **PAIRS WITH:** herb-crusted rack of lamb, lamb chops with rosemary, lamb stew.


Lemberger (Blafränkisch)

Lemberger from New York has a spicy and earthy character that pairs well with the richness of lamb dishes.

 **PAIRS WITH:** braised lamb shanks, grilled lamb burgers, Moroccan-spiced lamb.


Cabernet Sauvignon

The bold structure and tannins of Cabernet Sauvignon stand up to the rich, savory flavors of lamb, especially in more robust preparations.

 **PAIRS WITH:** grilled lamb chops, braised lamb shoulder, lamb stew.

Pinot Noir

Pinot Noir's bright acidity and subtle complexity can highlight the delicate flavors of lamb, particularly when served with earthy or mushroom-based accompaniments.


 **PAIRS WITH:** roast leg of lamb, lamb curry, lamb kebabs.



WHITE VARIETALS

Chardonnay (Oaked)

New York Chardonnay can pair with lamb dishes that have rich, creamy sauces, providing a balance between the bright acidity of the wine and the richness of the dish.

 **PAIRS WITH:** lamb with mustard sauce, horseradish cream or yogurt-based sauces like tzatziki.






WHITE VARIETALS


Riesling

Riesling's bright acidity and fruitiness can balance the richness of pork, especially when paired with dishes that have a sweet or tangy element.

 **PAIRS WITH:** pork chops with apple sauce, glazed pork tenderloin, sweet and sour pork.


Chardonnay

Unoaked Chardonnay's crisp acidity complements lighter pork dishes, while oaked Chardonnay's richer profile can stand up to bolder preparations.

 **PAIRS WITH:** grilled pork chops, pulled pork, roast pork spare ribs.


Gewürztraminer

Gewürztraminer's aromatic and slightly sweet character pairs well with spicy or exotic pork dishes. Off-dry styles can balance the heat in spicy dishes.

 **PAIRS WITH:** spicy pork stir-fry, pork curry, roasted pork with Asian spices.

Sauvignon Blanc

Sauvignon Blanc's acidity and herbal notes complement herb-seasoned pork dishes and those with fresh, light sauces.


 **PAIRS WITH:** herb-crusted pork loin, pork with lemon herb sauce, Thai pork salads.



RED VARIETALS


Pinot Noir

Pinot Noir's bright acidity and subtle complexity complement the flavors of leaner pork dishes without overpowering them, especially with earthy or mushroom-based accompaniments.

 **PAIRS WITH:** pork medallions with mushroom sauce, roasted pork, pork rillettes.

Cabernet Franc


Cabernet Franc's herbaceous and red fruit characteristics pair well with richer cuts and savory pork dishes, especially those with herbs and spices.

 **PAIRS WITH:** grilled pork chops, pork sausages, pork belly.

HYBRID VARIETALS

Marquette

Dark berries and lots of earthy spice provide a complementary backdrop for grilled and smoked meats with bold sauces.

 **PAIRS WITH:** smoked sausages, pork belly burnt ends, smoked bacon BLT.






WHITE VARIETALS


Riesling

Riesling's bright acidity and fruitiness can enhance the flavors of poultry, cutting through richer sauces and complementing lighter preparations.

 **PAIRS WITH:** southern fried chicken, chicken piccata, turkey with apple stuffing.


Chardonnay

Oaked Chardonnay pairs well with richer, cream-based poultry dishes, while unoaked Chardonnay is great with lighter preparations.

 **PAIRS WITH:** roast chicken with mushrooms, grilled chicken with lemon and herbs, turkey with gravy.


Gewürztraminer

The aromatic and slightly sweet character of Gewürztraminer complements spicy or exotic poultry dishes. Off-dry styles can balance the heat in spicy dishes.

 **PAIRS WITH:** chicken curry, turkey with cranberry sauce, Moroccan chicken.

Sauvignon Blanc

Sauvignon Blanc's acidity and herbal notes complement herb-marinated or grilled poultry.


 **PAIRS WITH:** herb-roasted chicken, grilled chicken salads, turkey burgers.



RED VARIETALS


Pinot Noir

Pinot Noir's light body and bright acidity make it a versatile pairing for poultry, especially with savory or earthy preparations.

 **PAIRS WITH:** roast duck, chicken and mushroom pie, turkey with cranberry sauce.

Cabernet Franc


Cabernet Franc's herbal and red fruit characteristics work well with savory poultry dishes and those with herbs and spices.

 **PAIRS WITH:** chicken fajitas, duck breast with cherry sauce, turkey with sage stuffing.

HYBRID VARIETALS


Traminette

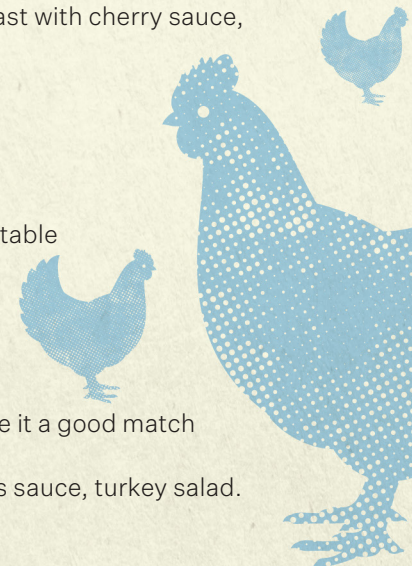
Its aromatic profile and acidity make it suitable for spicy or aromatic poultry dishes.

 **PAIRS WITH:** Asian chicken stir-fry, turkey with spiced apricot glaze.

Seyval Blanc

Seyval Blanc's acidity and light body make it a good match for lighter poultry dishes.

 **PAIRS WITH:** grilled chicken with citrus sauce, turkey salad.






WHITE VARIETALS


Chardonnay

Unoaked Chardonnay's crisp acidity complements lighter veal dishes, while oaked Chardonnay's richer profile pairs well with cream-based sauces.

 **PAIRS WITH:** veal piccata, veal with cream sauce, veal scallopini.


Riesling

Riesling's bright acidity and fruitiness can enhance the flavors of veal, especially in fried dishes or when paired with a citrus or fruit-based sauce.

 **PAIRS WITH:** veal with lemon sauce, veal with apricot glaze, veal schnitzel.

Sauvignon Blanc

The acidity and herbal notes of Sauvignon Blanc complement herb-seasoned veal dishes and those with light, fresh sauces.


 **PAIRS WITH:** herb-crusted veal, veal with a light herb sauce, veal salad.



RED VARIETALS


Pinot Noir

Pinot Noir's bright acidity and subtle complexity highlight the delicate flavors of veal without overpowering it.

 **PAIRS WITH:** veal saltimbocca, veal with mushroom sauce, veal medallions.

Cabernet Franc

The herbaceous and red fruit characteristics of Cabernet Franc enhance veal dishes, especially those with savory or herb-based seasonings.

 **PAIRS WITH:** grilled veal chops, veal stew, veal ossu buco, veal parmesan.






WHITE VARIETALS


Riesling

Riesling's bright acidity and fruitiness pair well with lighter pasta dishes, especially those with cream or citrus-based sauces.

 **PAIRS WITH:** pasta primavera, seafood pasta with lemon sauce, Chicken Marsala.


Chardonnay

Unoaked Chardonnay complements lighter, fresher pasta dishes, while oaked Chardonnay pairs well with richer, creamier sauces.

 **PAIRS WITH:** linguine with clams, fettuccine Alfredo, cacio e pepe.

Sauvignon Blanc

Sauvignon Blanc's acidity and herbal notes are perfect for pesto-based pastas and those with fresh, vibrant flavors.


 **PAIRS WITH:** pesto pasta, pasta with fresh tomatoes and basil, shrimp scampi.



RED VARIETALS


Pinot Noir

Pinot Noir's bright acidity and subtle complexity complement tomato-based sauces and lighter meat-based pasta dishes.

 **PAIRS WITH:** spaghetti Bolognese, pasta with mushroom sauce, pasta carbonara.


Cabernet Franc

Cabernet Franc's herbaceous and red fruit characteristics pair well with hearty, savory pasta dishes.

 **PAIRS WITH:** pasta bolognese, lasagna, pasta with sausage and peppers.

Merlot

Merlot's concentration and ripe plumlike fruits complement a variety of pasta dishes with meaty and tomato-based sauces.

 **PAIRS WITH:** Greek Pastitsio, meatball parmesan, pasta alla Norma (roast eggplant).




Spicy Food

WHITE VARIETALS


Riesling

Riesling's acidity and balanced sweetness can help cool the heat from spicy dishes while enhancing their flavors.

 **PAIRS WITH:** spicy Thai, Szechuan, and Indian dishes, Buffalo wings.


Gewürztraminer

Gewürztraminer's aromatic and slightly sweet profile pairs well with the bold flavors of spicy food, balancing the heat.

 **PAIRS WITH:** spicy Vietnamese cuisine, Korean barbeque, spicy Thai vegetable dishes.

Sauvignon Blanc

Sauvignon Blanc's acidity and freshness can cut through the spiciness and refresh the palate.


 **PAIRS WITH:** spicy seafood dishes, spicy salads, dishes with fresh herbs and chili.



RED VARIETALS


Pinot Noir

Pinot Noir's juicy, bright acidity can complement spicy dishes without enhancing the heat.

 **PAIRS WITH:** spicy duck dishes, spicy pork, smoky barbecue sauces.

Cabernet Franc


Cabernet Franc's herbaceous and red fruit characteristics can enhance the flavors of spicy food, especially those with herbal or smoky elements.

 **PAIRS WITH:** spiced grilled lamb, spicy sausages, Mexican chili dishes.

SPARKLING VARIETALS

Sparkling Wine

Sparkling wine's bubbles and acidity can cleanse the palate and balance the heat from spicy dishes.


 **PAIRS WITH:** seafood, appetizers, and fried foods with spicy dipping sauces.



WHITE VARIETALS


Riesling

Riesling's bright acidity and fruitiness enhance the delicate flavors of fish and can balance richer sauces or spicy seasonings.

 **PAIRS WITH:** grilled fish with citrus sauce, spicy fish tacos, fish with fruit salsas.


Chardonnay

Unoaked Chardonnay's crisp acidity complements lighter, fresher fish dishes, while oaked Chardonnay's richer profile pairs well with creamier or buttery preparations.

 **PAIRS WITH:** pan-seared whitefish, fish in creamy dill sauce, baked fish with lemon and herbs.


Sauvignon Blanc

Sauvignon Blanc's acidity and herbal notes are perfect for fish dishes with fresh herbs, citrus, or green vegetables.

 **PAIRS WITH:** fish with herb sauce, ceviche, grilled fish with lime dressing.

Gewürztraminer

Gewürztraminer's aromatic off-dry profile can balance the flavors of spicy or tropical seasoned fish dishes.


 **PAIRS WITH:** spicy fish curry, Thai dishes, grilled fish with ginger and soy.



ROSÉ VARIETALS

Dry Rosé


A dry rosé can handle a variety of fish dishes, offering a refreshing contrast to richer or more flavorful preparations.

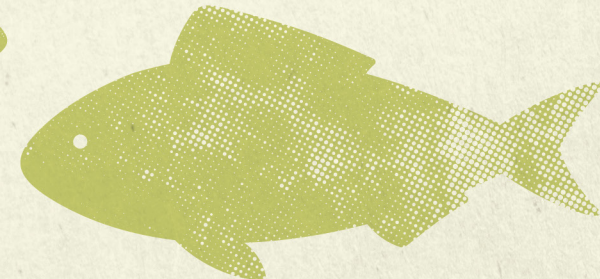
 **PAIRS WITH:** baked salmon, seared tuna steak, seafood pasta.

SPARKLING VARIETALS

Sparkling Wine

Sparkling wine's bubbles and acidity can cleanse the palate and complement the delicate flavors of fish.

 **PAIRS WITH:** caviar, calamari, sushi, fish and chips.




Shellfish



WHITE VARIETALS


Riesling

Riesling's bright acidity and fruitiness enhance the natural sweetness of shellfish and balance the saltiness.

 **PAIRS WITH:** steamed clams, shrimp cocktail, scallops in citrus sauce.


Sauvignon Blanc

Sauvignon Blanc's acidity and herbal notes pair perfectly with the fresh, briny flavors of shellfish, especially when prepared with herbs and citrus.

 **PAIRS WITH:** oysters on the half shell, mussels in white wine sauce, grilled shrimp.

Chardonnay

Unoaked Chardonnay's crisp acidity complements lighter shellfish dishes, while oaked Chardonnay's richness pairs well with buttery or creamy preparations.


 **PAIRS WITH:** lobster with butter sauce, crab cakes, creamy shrimp pasta.



ROSÉ VARIETALS

Dry Rosé


A dry rosé offers a refreshing contrast to rich shellfish dishes and can balance both delicate and robust flavors.

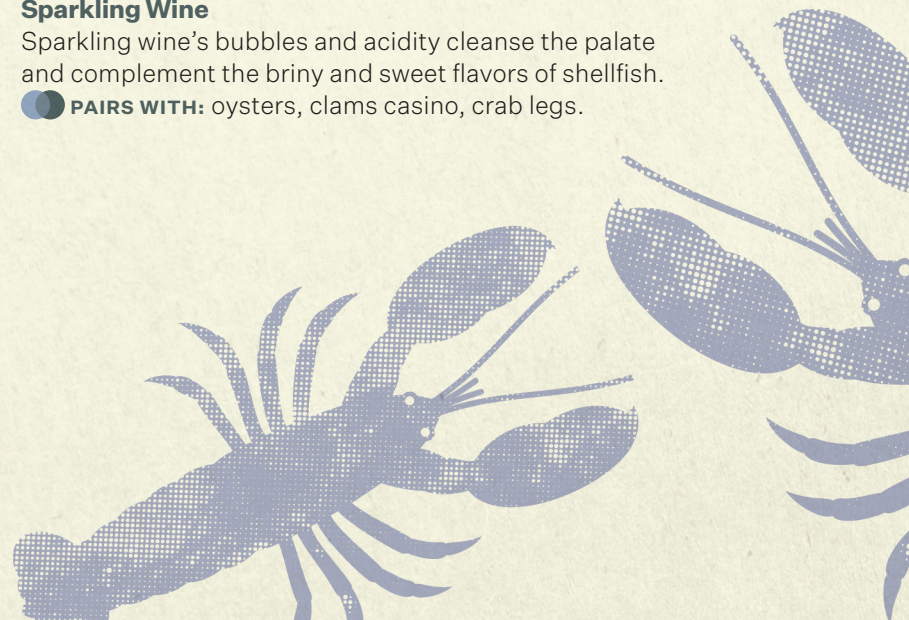
 **PAIRS WITH:** lobster salad, shrimp tacos, grilled prawns.

SPARKLING VARIETALS

Sparkling Wine

Sparkling wine's bubbles and acidity cleanse the palate and complement the briny and sweet flavors of shellfish.

 **PAIRS WITH:** oysters, clams casino, crab legs.




Vegetarian

WHITE VARIETALS


Riesling

Riesling's bright acidity and fruitiness can enhance the flavors of vegetable dishes, especially those with a bit of spice or sweetness.

 **PAIRS WITH:** spicy Thai vegetable curry, vegetable stir-fry, roasted root vegetables with a touch of sweetness.


Sauvignon Blanc

Sauvignon Blanc's acidity and herbal notes pair well with fresh, green vegetables and salads, bringing out the crisp, clean flavors of the ingredients.

 **PAIRS WITH:** mixed green salads, asparagus risotto, grilled zucchini and bell peppers.


Chardonnay

Unoaked Chardonnay's crisp acidity complements lighter vegetable dishes, while oaked Chardonnay's richer profile pairs well with creamy or savory vegetarian dishes.

 **PAIRS WITH:** vegetable quiche, creamy mushroom pasta, roasted squash with herbs.

Gewürztraminer

Gewürztraminer's aromatic and slightly sweet profile complements spicy and exotic vegetarian dishes, enhancing their flavors without overpowering them.


 **PAIRS WITH:** spicy Indian lentil dishes, Moroccan tagine, vegetable samosas.



RED VARIETALS


Pinot Noir

Pinot Noir's bright acidity and subtle complexity can complement a variety of vegetarian dishes, especially those with earthy or umami flavors.

 **PAIRS WITH:** mushroom risotto, roasted beet salad, grilled portobello mushrooms.

Cabernet Franc


Cabernet Franc's herbaceous and red fruit characteristics enhance the flavors of savory and herb-based vegetarian dishes.

 **PAIRS WITH:** grilled vegetable skewers, eggplant Parmesan, stuffed peppers.

SPARKLING VARIETALS

Sparkling Wine

Sparkling wine's bubbles and acidity can cleanse the palate and complement a range of vegetarian flavors.

 **PAIRS WITH:** vegetable tempura, vegetarian pizzas, fresh vegetable canapés.

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Boldly, Complementary

Whatever your meal, there's a
New York wine waiting to make it better.

Boldly,
NY.

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