



Food & Wine Pairing

Dish:	Game	Beef, Lamb, Duck	Ham, Pork, Hamburger	Chicken, Turkey, Veal	Salmon, Lobster, Crab	White-fleshed fish	Shrimp, Scallops	Oysters, mussels
<i>Wine Style:</i>	<i>Rich, full-bodied</i>	<i>Full-to-medium-bodied</i>	<i>Medium-to-light bodied</i>	<i>Light-bodied</i>	<i>Full-bodied, oak-aged whites</i>	<i>Medium-bodied</i>	<i>Medium-to-light-bodied whites</i>	<i>Light, Crisp whites</i>
	<ul style="list-style-type: none"> λ Shiraz λ Baco Noir VQA 	<ul style="list-style-type: none"> λ Cabernet Sauvignon λ Merlot λ Marechal Foch VQA 	<ul style="list-style-type: none"> λ Vidal Trillium Blush VQA λ Cabernet VQA λ Marechal Foch VQA λ Riesling-Gewurztraminer VQA 	<ul style="list-style-type: none"> λ Cabernet VQA λ Vidal Trillium Blush VQA λ Reserve Red λ White Zin-Vidal 	<ul style="list-style-type: none"> λ Char-donnay VQA λ Char-donnay PC 	<ul style="list-style-type: none"> λ Riesling-Gewurz VQA λ Riesling VQA λ Pinot Gris VQA 	<ul style="list-style-type: none"> λ Vidal Blanc VQA λ Seyval Blanc VQA λ Reserve White 	<ul style="list-style-type: none"> λ Sauvignon Blanc λ Chablis