



# Food and Wine Pairing Guide

Courtesy of Spokane Industries Stainless Tanks

## WHITE WINES

	Riesling	Gewurtztraminer	Pinot Gris	Pinot Blanc	Sauvignon Blanc	Semillon	Chardonnay	Late Harvest Riesling	Late Harvest Semillon
Appetizers	SI	SI	SI	SI	SI	SI			
Salads	SI	SI	SI	SI					
Strong or Sharp Cheeses			SI		SI		SI		
Mild Cheeses	SI	SI	SI		SI	SI		SI	SI
Shrimp, Crab and Lobster	SI		SI		SI		SI		
Clams, Mussels and Oysters			SI		SI	SI			
Seafood with Wine or Light Sauces	SI		SI		SI	SI	SI		
Seafood with Cream Sauces			SI				SI		
Grilled Fish	SI		SI		SI	SI			
Salmon						SI	SI		
Cream Sauces			SI		SI	SI	SI		
Pasta or Pizza									
Chicken, Turkey or Game Hen	SI	SI	SI		SI		SI		
Pheasant, Duck and Goose		SI					SI		
Asian Cuisine	SI	SI	SI			SI			
Rice		SI		SI	SI				
Lamb									
Pork or Veal		SI					SI		
Beef									
Fruit or other Light Desserts		SI					SI	SI	
Chocolate Desserts									

## RED WINES

	Cabernet Franc	Caberbet Sauvignon	Syrah	Merlot	Pinot Noir	Zinfandel
Appetizers	SI		SI	SI		SI
Salads	SI				SI	
Strong or Sharp Cheeses		SI	SI	SI	SI	SI
Mild Cheeses						SI
Shrimp, Crab and Lobster						
Clams, Mussels and Oysters						
Seafood with Wine or Light Sauces						
Seafood with Cream Sauces						
Grilled Fish			SI	SI	SI	
Salmon			SI	SI		
Cream Sauces						
Pasta or Pizza	SI	SI	SI	SI	SI	SI
Chicken, Turkey or Game Hen	SI		SI			
Pheasant, Duck and Goose	SI		SI	SI		
Asian Cuisine				SI		
Rice				SI		
Lamb		SI		SI		
Pork or Veal		SI	SI			
Beef	SI	SI		SI	SI	SI
Fruit or other Light Desserts						
Chocolate Desserts		SI		SI		