

# Messina Hof

WINERY & RESORT

## Wine and Sauce Pairings

### Dry Whites

*Dry white wines tend to pair best with creamy or oil-based sauces and with wine-based sauces of like acidity.*

### Semi-Dry Whites

*Sweeter wines tend to pair best with spicy, hot sauces and with low-fat, more acidic sauces. Be careful pairing with sweet sauces, as the sauce should not be sweeter than the wine. Sauces sweeter than the wine will make sweet wine taste sour and thin.*

### Dry Reds

*Full-bodied red wines are so flavorful that they pair best with more flavorful sauces. Heavier sauces with higher fat content and lower acidity work well with these wines.*

Chardonnay  
Sauvignon Blanc  
Fumé Blanc  
Pinot Grigio/Pinot Gris  
Champagne/Sparkling Wine  
Sémillon  
Viognier  
French Colombard

Chenin Blanc  
Riesling  
Gewürztraminer  
Muscat Canelli  
Blush  
White Zinfandel  
Beau  
White Cabernet  
Grenache  
White Merlot

Sangiovese  
Merlot  
Tempranillo  
Cabernet Sauvignon  
Pinot Noir  
Malbec  
Zinfandel  
Cabernet Franc  
Shiraz  
Nebbiolo  
Reflections  
Barbera

Lemon Mustard  
Florentine  
Dijonnaise  
Lobster Cream  
Caper  
Paprika  
Beurre Blanc  
Lemon-Cream Basil  
Herbed Butter  
Hollandaise  
Piccata  
White Onion  
Green Pesto  
Light Gorgonzola  
Seafood Spaghetti

Garlic  
Primavera  
Alfredo  
Curry  
Hot Mustard  
Cocktail  
Barbecue  
Cucumber  
Green Pesto  
Orange Liqueur  
Sweet-and-Sour  
Mexican Tomato  
Tomato Basil  
Paprika

Mushroom  
Paprika  
Balsamic Vinaigrette  
Oil and Parmesan  
Roasted Red Pepper  
Tomato Cheese  
Fresh Tomato  
Béchamel with Parmigiano-  
Bolognese  
Marinara  
Gorgonzola Cream  
Creamy Sun-Dried Tomato  
Nutmeg Cream