

WINE, WINGS, & MORE!

EXCLUSIVE PAIRINGS FOR FOOTBALL SEASON

It's no secret that chicken wings are the ultimate fan-favorite for every game day celebration and wine isn't just for high end dining. So double-down and treat yourself to a dynamite food and wine pairing experience! This helpful guide offers wine suggestions for popular chicken wing styles.

■ White Wine

Rosé/Blush

Red Wine

BUFFALO

Off-dry whites and fruit-forward wines will balance the heat and sharp bite of the buffalo sauce.

WINNING PAIRINGS:

Gewürztraminer

Spumante

■ Sparkling Rosé

Syrah

Zinfandel

HONEY BBQ

The sweet and smoky sauce will match perfectly with medium-bodied jammy wines with red fruit notes.

WINNING PAIRINGS:

Beau

Pinot Noir

Syrah **GSM**

Malbec

TERIYAKI

Exotic flavor notes make this a great choice for a variety of wines from bubbles, off-dry whites, and smooth reds.

WINNING PAIRINGS:

Rieslina

Sparkling Brut Pinot Noir

Merlot

Zinfandel

CHIPOTLE

Smoky characteristics of both chipotle and earthy red wine are an ideal duo. Try a rosé for an alternative that matches the heat.

WINNING PAIRINGS:

Sophia Marie Rosé

Pinot Noir

Syrah

Tempranillo

Mourvèdre



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See reverse side for more fan favorites!

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Messina Hof

WINE, WINGS, & MORE!

EXCLUSIVE PAIRINGS FOR FOOTBALL SEASON



More Fan Favorites!

120

Guacamole, Salsa, Queso and Chips

WINNING PAIRINGS:

- Riesling
- Moscato
- Sparkling Rosé





Veggie Platter
with Dips

WINNING PAIRINGS:

Gewürztraminer

Sparkling Brut

Pinot Grigio



All wines available at our online store or at each Messina Hof location.

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Please enjoy responsibly.