

# Shades of Wine

An introduction to popular wines for the masses.



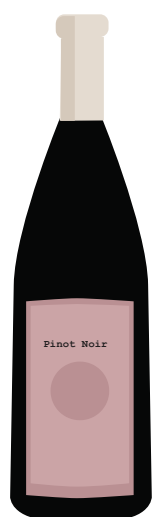
## SAUVIGNON BLANC



This is a dry white wine with light body. It is unique with its herbal flavors, like bell pepper and grass. Pair with any dish with green herbs and it'll be a hit!



## PINOT NOIR



Pinot noir is the most popular light-bodied red wine. It's versatile and can be paired with many foods. Fun fact: Pinot Noir and Chardonnay grow in the same climate!



## RIESLING



Riesling can vary in its sweetness, from bone dry to very sweet. Off-dry Riesling can be a great pairing for Indian or Asian cuisines, and goes well with spice.



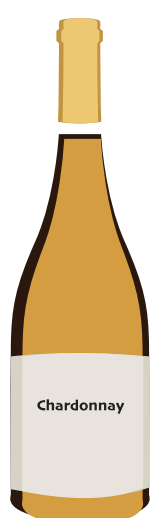
## DRY ROSE BLENDS



Dry Rosé Wines are actually the most commonly produced rosés! These blends go well with lighter dishes, especially seafood and goat cheese.



## CHARDONNAY



Chardonnay is produced in many styles. With tropical notes, this wine goes well with creamy, buttery flavors and textures that can be found in Brie and lobster!



## MERLOT



Merlot and Cabernet Sauvignon are often confused, but Merlot may have chocolate notes. It's a great wine to experiment with, and pairs with a lot of foods!



## MOSCATO



Moscato is tropical and floral, and famous for being sweet. It's a great pairing for Asian cuisines, and handles spicy food well. It also goes well with spices like ginger!



## CABERNET SAUVIGNON



Cabernet Sauvignon is the most popular red wine grape, and is a mix between Cabernet Franc and Sauvignon Blanc. It full-bodied and pairs well with flavorful dishes.



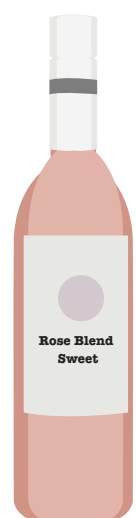
## WHITE ZINFANDEL



White Zinfandel can also be categorized as a "blush" wine. It can be great as a dessert wine! White Zinfandel pairs especially well with strawberries.



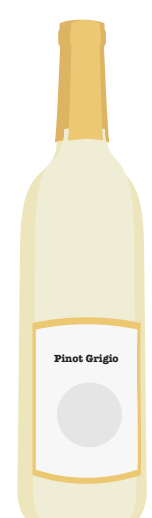
## SWEET ROSE BLENDS



Any Rosé wine can be produced in a sweet style by not fermenting all the sugar into alcohol! Pink Moscato is a well known sweet Rosé and pairs well with lighter foods.



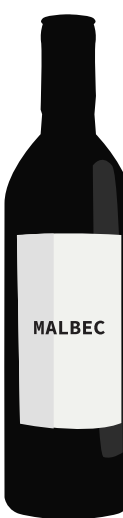
## PINOT GRIGIO



Pinot Gris and Pinot Grigio are actually the same wine. It's refreshing and slightly acidic, and goes well with fresh foods like fish and seafood.



## MALBEC



Malbec is the most popular wine variety produced in Argentina, where the sunny climate helps it grow. It's great with some lean red meat and blue cheese!