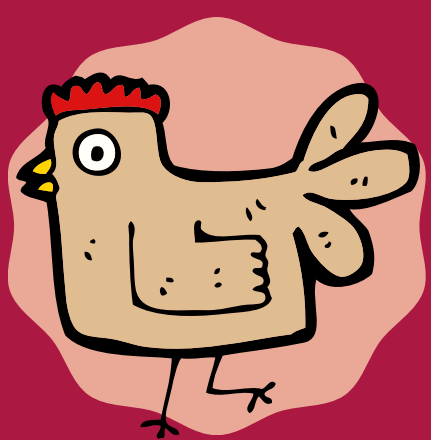


PAIRING FOOD & YOUR VINIFERA NOBLE WINE KIT

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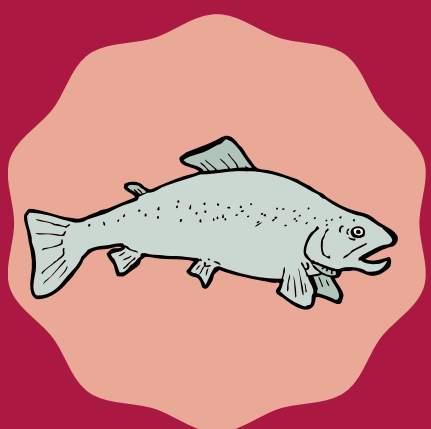
CHICKEN

Light Reds, Medium Red, and Rich White Wines pair well with Chicken and other White Meats. Try the Vinifera Noble Pinot Noir, Chardonnay, or Shiraz/Merlot.



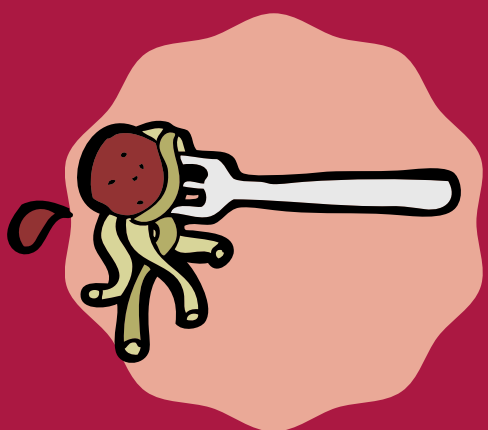
BEEF

Beef, Cured Meats, and Smoked Meats pair best with Medium or Full Bodied Reds. Try the Vinifera Noble Zinfandel, Cabernet Sauvignon, or Castel del Papa.



FISH

Yes, red wine CAN be paired with fish! Try a Light Red or a Light Dry White such as the Vinifera Noble Gamay or Pinot Grigio.



CARBS

Most Carbohydrates can pair with most wines. It really depends on the sauce. Try a Caberlot or Il Toscano to balance and enhance the flavors of a tomato sauce.



VEGETABLES

A Light White or Med-Light Red will compliment most vegetables - whether they are roasted or dressed. Try the Vinifera Noble Blanc des Chateaux or Cabernet Franc.

Start Making Wine Today and
Enjoy In *Just* 4 Weeks!