## **WINES:**

	Wine (Grape or % Composition) Complimentary Food Pairings	Year	% Alcohol	Winery/Vineyard	Geographic Region Approximate Cost
1.	Meritage 45% Cabernet Sauvignon, 17% Petit N Food Pairings: cheeses, dark chocola	-	·		Columbia Valley, WA. Approximate Cost: \$38
2.	Estate Grown Pinot Noir Food Pairings: beef stew, grilled sale	2007 mon, roast beef,	13.2% alc roast turkey, lamb, ducl	Bethel Heights Vineyards or quail, and mushrooms	Willamette Valley, OR. Approximate Cost: \$29
3.	Estate Malbec Food Pairings: chicken, salami and s Mexican, Indian and		13.8% alc halibut, pizza and red sa	Gamache Vintners uce dishes, beef and pork,	Columbia Valley, WA. Approximate Cost: \$30
4.	Chianti Rufina Food Pairings: cheeses, chicken, who Roast lamb, liver or p		13% alc s, beef, veal, duck, roast	Castille de Nippozzano pork with rosemary & garlic,	Tuscany, Italy Approximate Cost: \$21
5.	Cabernet Sauvignon Food Pairings: red meats, flavorful a chocolates (especially		14.4% alc ) pastas, lamb, strong-fla	Apex Cellers avored cheese,	Yakima Valley, WA. Approximate Cost: \$29
6.	Merlot (Foreshadow) 95% Merlot, 4% Malbec, 1% Petit Ver Food Pairings: poultry, red meats, p sauces, roast duck, be	ork, salads, grille	14.8% alc ed steak, several cheeses eet chocolate, tuna & sha		Columbia Valley, WA. Approximate Cost: \$26
7.	Cabernet Franc Food Pairings: cheeses, dishes with poultry, red meats ar		13% alc am, pork and veal, Medi	Chinook Winery terranean fare, pizza,	Yakima Valley, WA. Approximate Cost: \$21
8.	Mourvedre Food Pairings: meat based stews, veliver & onions, Thai o	~		Tagaris roast duck, BBQ chicken,	Yakima Valley, WA. Approximate Cost: \$31