

**PICNICKING WITH WINE**  
**Classic Picnic Fare and Wine Pairing Guide**

Have fun discovering the pairings you like best. Andrea Robinson and the Wine Market Council have shared fun and easy winning wine pairings for favorite classic picnic spreads.

<b>CLASSIC PICNIC FARE</b>	<b>WINE SUGGESTION</b>
Skewered meats - chicken, beef or lamb - with dipping sauces	Try a <b>Rosé</b> . The wine's acidity counter-balances the skewers' meaty richness, while its flavorfulness stands up to the assertiveness of the dipping sauces. A <b>Shiraz</b> or Argentinian <b>Malbec</b> would also be a great compliment to the intense flavor of dipping sauces such as barbecue, Thai peanut sauce or Chimichurri.
A shrimp, clam, mussel or crab seafood boil	Crisp, minerally old world whites such as Spanish <b>Albarino</b> or Italian <b>Pinot Grigio</b> are a great match for this summer favorite. The racy acidity of the wine compliments the delicate sea-sweetness of the shellfish, and cuts through its brininess. If the shellfish is boiled with piquant spices such as cayenne-infused Old Bay Seasoning, pair with a lightly sparkling Italian <b>Moscato d'Asti</b> . The touch of sweetness, refreshing bubbles and lighter alcohol will cool the spicy heat on your palate.
Selection of cheese and charcuterie	A <b>Beaujolais</b> or <b>Gamay</b> is an extraordinary match for the sausages, cheeses and patés of a charcuterie plate. The acidity of the wine cuts through the richness of the cheese, while its earthy "red wine" flavor stands up to the richness of the cured meats. Another option is Italian <b>Barbera</b> , a soft and savory red with lively acidity. Both reds here are light enough to be chillable, adding to their appeal on a hot day. Oregon <b>Pinot Noir</b> is another light, chillable red with a smoky character that compliments the charcuterie and cheese perfectly.
Savory popcorn - truffled, herbed, cheesy or smoky	Buttery, toasty barrel-fermented <b>Chardonnays</b> are the perfect match for buttery-toasty popcorn, while smoke and herb seasoned popcorn harmonize with the smoky, herbaceous elements of a <b>Cabernet Sauvignon</b> and showcase the wine's dusky fruit perfectly. And for the most flexible popcorn pairing of all, pop the cork on a <b>Brut sparkling wine</b> , whose lively acidity and yeasty quality are a great partner to the buttery, toasty taste of popcorn.
Salads – fruit salad, couscous, cole slaw, pasta salad, seafood or chicken salad	A <b>Riesling</b> has plenty of acidity to stand up to dressings and plenty of fruit to harmonize with the garden-fresh flavors of fruits and vegetables. Pasta, chicken and seafood salads are picnic staples that tend to be very rich and creamy with mayonnaise. An equally rich wine, like a classic barrel-fermented <b>Sauvignon Blanc</b> in the Fume Blanc style, brings a welcome balance to their richness.

