

CLASSIC COCKTAIL PARTY WINES

Andrea Immer's Favorite Finger-Food and Wine Matches on Wineanswers.com

Friends, family and the holidays – what better excuse to have a cocktail party complete with finger-food and great tasting wine. It's simple, just set out a variety of great tasting fruity reds and whites, like **Sauvignon Blanc**, **Zinfandel** or **Shiraz (Syrah)**, and have your guests serve themselves. All you need are some all-purpose wine glasses and a few corkscrews. This method saves on hiring a bartender and makes for a more casual, comfortable atmosphere. For a real eye-opener, try these classic combinations.

Classic Holiday Party Food	Wine Suggestions
✓ Stilton with crackers	Port is a good choice for this rich, pungent cheese.
✓ Spicy nut mix	A slightly sweet Sparkling Wine goes well with nuts and the wine's sweetness offsets the spice.
✓ Shrimp cocktail	The peachy undertones of a Riesling help handle the heat of the cocktail sauce.
✓ Antipasto platter with smoked meats, olives and aged, hard cheeses	The medium-weight, red Valpolicella balances the bold flavors of this dish.
✓ Crab cakes	A Chardonnay with its buttery undertones complements the richness of seafood.
✓ Smoked trout on toast points with crème fraiche	The herbal tones and acidity of Sauvignon Blanc provide a harmonious match.
✓ Prosciutto and melon	A dry Sparkling Wine will nicely complement the sweetness of the melon.

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