

Germany



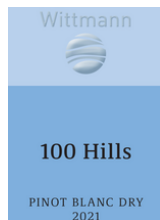
Heinz Eifel Dornfelder Shine Sweet

A grape cultivated specifically for Germany, Dornfelder comes in many styles but is most fun when it is this fruit punchy, sweet style. Reminiscent of German Sangria, this red has notes of fruit punch, blackberry jam and a pleasant not overwhelming sweetness. Pairs well with spicy beef tacos, intense Indian curries, and perfectly grilled tri-tip.



Villa Wolf Gewürztraminer

Gewürztraminer is an aromatic wine known for its notes of sweet tropical fruit, rose, and pink peppercorn. Villa Wolf's Gewürztraminer is clean, fruity, and wonderfully light on its feet. It shows off the exotic aromatic charm of the variety without becoming heavy or ponderous. Perfect with hard cheeses, pineapple upside down cake, and grilled shrimp with mango salsa.



Wittmann 100 Hills Pinot Blanc

Pinot Blanc, Pinot Gris's more rounder, lusher cousin, tends to be drier with more mineral notes. Wittmann 100 Hills Pinot Blanc follows that trend with notes of round hazelnuts, a creamy texture and just ripe apricots. It finishes with mouth watering acidity, and a hint of slate like minerality. Try it with crab cakes, roasted pork shoulder, and schnitzel.



Guntrum Riesling Blue Bottle

Riesling can range from enamel destroying acid driven dry to richly, intensely sweet dessert style. These diverse styles make Riesling a great wine to pair with food. This gorgeous blue bottle aims toward the sweeter table style with notes of ripe green apple, grilled pineapple, honeydew melon, and key lime. It does have that zing of acidity so it remains fresh and balanced on the palate. Compliments sushi, spicy shrimp Pad Thai, and New York Cheesecake.