



How to Pair Wine with Food

Step 1 – Wine Pairing by Dish Types: Identify the practical pairing selections of wine varietals for the dish type:

Dish Types <small>© Yekev Yoam - Yoam Cellar</small>		Red Wines					White Wines				
		Cabernet Sauvignon	Merlot	Shiraz	Petite Syrah	Pinot Noir	Chardonnay	Riesling	Gewürztraminer	Sauvignon Blanc	Pinot Grigio
Beef	Barbecued, grilled	•	•	•	•		•	•			
	Cooked	•	•	•	•	•	•				
	Roast	•	•	•	•	•					
	Spicy			•	•		•	•	•		
Lamb		•	•	•	•						
Poultry			•	•	•	•	•	•		•	•
Fish	Sole						•	•	•	•	•
	Cod, mackerel, salmon		•			•	•	•	•	•	•
	Tuna		•			•	•	•			
	Trout, smoked, sushi					•	•	•	•		•
Vegetable	Cooked, soup		•	•	•	•	•	•	•	•	
	Salad					•	•	•	•	•	•
Asian				•	•		•	•	•	•	
Italian	Pasta	•	•			•	•	•	•	•	•
	Pizza	•	•			•	•			•	
Cheese	Hard	•	•	•	•	•	•	•	•		
	Soft, creamy		•	•	•	•	•	•	•		
	Feta, goat, sheep			•	•		•	•	•	•	
	Blue	•		•	•	•		•	•		

Step 2 – Wine Pairing by Taste: Refine for the particular dish with the specific taste by matching:

Wine Pairing <small>© Yekev Yoam - Yoam Cellar</small>	Red Wines					White Wines				
	Cabernet Sauvignon	Merlot	Shiraz	Petite Syrah	Pinot Noir	Chardonnay	Riesling	Gewürztraminer	Sauvignon Blanc	Pinot Grigio
Body with intensity										
Spiciness with spiciness										
Acidity with { acidity, fatness, saltiness										

Courtesy of Yoam Cellar™
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www.yekeyoam.com
yekeyoam@gmail.com

☎ 050-334-0997
International: +972-50-334-0997

Life is precious; enjoy wine reasonably.

הזימים יפים; שתה בתבונה.