



El Dorado Winery Association  
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~ WINEMAKING AT A HIGHER LEVEL ~

## **Wine/BBQ Food Pairing Tips From El Dorado's Winemakers**

**El Dorado's winemakers suggest the following wine pairings with some of their favorite summer grilling recipes. Their best advice: Experiment.**

**"Just keep wine choices on the same level of assertiveness with your grill flavors — and it's almost impossible to make a mistake," they say.**

### **Beef**

*Dry-rubbed steaks, savory ribs or burgers:*

Try: Syrah, California's historical Zinfandel, or Bordeaux varietals like Cabernet Sauvignon, Cabernet Franc or Merlot

### **Fish**

*Grilled shrimp:*

Try: Dry Riesling or Chardonnay.

*Scallops or Abalone Marinated with Garlic and Cilantro\*:*

Try: Rousanne

*BBQ salmon:*

Try: Syrah

### **Pork**

*Grilled sausage or Stuffed Pork Tenderloin\*:*

Try: Barbera, Tempranillo, Petite Sirah or Zinfandel

### **Poultry**

*Grilled chicken or turkey:*

Try: Rose blend or Chardonnay, Syrah, Merlot or even a Sangiovese

### **Vegetables, Salads & Vegetarian options**

*Grilled, savory vegetables:*

Try: Grenache

*Grilled Panko Crusted Goat Cheese on Organic Greens with Grilled Olive Bread\*:*

Try: A Viognier-Roussanne blend or a fruit-forward Chardonnay

*Grilled polenta slices and a Strawberry and Feta Summer Salad\*:*

Try: A chilled, crisp rose wine made of classic Rhone varietals like Grenache and Mourvedre

**\* Recipes available at [www.EIDoradoWines.org](http://www.EIDoradoWines.org)**