TASTE VIRGINIA

If you like Pinot Grigio you should try VA Sauvignon Blanc
These tend to be light in body, bright, floral, and have strong citrus fruits.
Pairings: seared scallops, steamed clams, oysters, chicken florentine

If you like unoaked Chardonnay you should try VA Viognier
These tend to be a bit less acidic with a rounder mouthfeel, and lots of floral notes.
Pairings: prosciutto wrapped melon, grilled peaches, feta cheese, steamed shrimp

If you like Chenin Blanc you should try VA Chardonnay
These tend to be a bit richer in body and texture, with softer ripe fruits like peach and golden apple.
Pairings: grilled chicken, pork chops, sharp cheddar cheese, crab cakes

If you like Riesling you should try VA Petit Manseng
These tend to have higher acid, and can be sweet or dry, with pronounced ripe juicy fruit character.
Pairings: baked brie, honey glazed ham, chicken piccatta, or the sweeter versions with a fresh fruit tart
TASTE VIRGINIA

If you like **Merlot** you should try **VA Cabernet Franc**
These tend to have softer tannins and great red fruit character.
Pairings: decadent burger, barbequed ribs, beef stew, prime rib

If you like **Cabernet Sauvignon** you should try **VA Tannat**
These tend to be full bodied with ripe black fruits, and tons of gripping tannins.
Pairings: grilled ribeye steak, beef brisket, duck breast, ratatouille

If you like **Pinot Noir** you should try **VA Norton**
These tend to be lighter in body with higher acid which makes them so food friendly!
Pairings: chicken cacciatore, seared salmon, pork tenderloin, homemade pizza

If you like **Syrah** you should try **VA Petit Verdot**
These tend to be inky dark in color, and rich in body with lots of black fruit notes.
Pairings: pepper crusted steak, veal osso bucco, beef wellington, grilled eggplant

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