

CHATEAU DIANA

SPARKLING WINE



The Chateau Diana Sparkling wine is a treat to the senses. A well-balanced acidity to sweetness that fills the palate with effervescent crisp juice and a round soft finish.

Cheese: Blue Cheese
Entrée: Quiche, oysters, light style pastas
750 MLS 19988-00901

CHARDONNAY



A multi-layered wine with ripe tropical fruit flavors and aromas that are sure to please. The creamy oak aging adds some vanilla tones that melt into a rich finish.

Cheese: Aged Goat Cheese, Brie
Entrée: Chicken and fish in a light sauce.
750 MLS 19988-00930

PINOT GRIGIO



Straw in color and with lively acidity produce in a refreshing flavor. Light and slightly sweet make the Chateau Diana Pinot Grigio extremely versatile.

Cheese: Fresh Goat Cheese, Camembert
Entrée: Asian Salads, Steamed Shell Fish
750 MLS 19988-00926

CABERNET SAUVIGNON



A classic style Cabernet Sauvignon with concentrated fruit aromas and some spice. A full-bodied wine with a subtle richness. The long oak aging producing warm, chewy tannins.

Cheese: Aged Gouda
Entrée: Cheeseburgers and Pork Roasts
750 MLS 19988-00920

MERLOT



A lot to like in the Chateau Diana Merlot. Bright fruit, dark ruby color, and some oak aging, create a well-balanced wine with fantastic body and a long elegant finish.

Cheese: Provolone, Aged Cheddar
Entrée: Pizza, Beef Stew
750 MLS 19988-00925

WHITE ZINFANDEL



The Chateau Diana White Zinfandel is packed with sweet, juicy fruit flavors and aromas. Honey and ripe tropical fruit make this award-winning wine a real winner.

Cheese: Feta
Entrée: Luncheon salads, spicy Chinese cuisine
750 MLS 19988-00960
1.5 L 19988-00961

CHATEAU DIANA

MAJOR CHARACTERISTICS OF WINE- WHAT TO CONSIDER WHEN MATCHING FOOD & WINE

BODY

- The relative weights of the wine and food are among the first elements to consider.
- A big, heavy wine will swamp a delicately flavored food, like grilled trout.
- Wines from hotter regions tend to be heavier than those from cooler climates.

ACIDITY

- Think of vinegar with fish and chips or squeezing a lemon on fish. In much the same way, an acidic wine will cut through the oiliness in food to bring out more flavor.
- Except for wines made in the hottest years, wines with good acidity can be found from the following areas: California, Chablis, Champagne, Alsace, the Loire and Germany.
- A fresh, acidic wine make a great contrast to rich foods made with butter, oil and cream.

TANNIN

- Tannin is extracted from red grape skins (sometimes seeds and stems, too) as the grapes are crushed and fermented. White wines can also have astringency.
- It can make wine taste rough, often very hard, especially in young red wines, but provides the vital backbone necessary for optimal maturing.
- Big, astringent red wines like a powerful young California Cabernet may taste unappetizing alone, but can be delicious with heavier foods, like a rich meat lasagna or steak.

FRUIT

- All wines need fruit to taste good, and any well-made properly stored wine that has not been kept past its peak will have some fruit.
- Fruit becomes less vibrant as it matures. If you want something really fruity, young wines are best.
- Fruitiness in an accompanying wine is especially important for dishes that contain fruit in their sauce (duck with orange sauce) or sweetened with honey or sweet wine.

SWEETNESS

- Sweet wines go well with desserts, but it is important to match the level of sweetness accurately.
- If the dessert is sweeter than the wine, the wine may taste dry and dull or tart.
- Sweet wines go very well with the contrasting salty flavors of some cheese (like Roquefort) and traditional English cheeses (like Cheshire).



FOOD PARING SUGGESTION CARD

WINE PRODUCT	USA/CA	FRENCH	MEXICAN	CARIBBEAN	CHINESE	STEAK & GRILL	CAJUN	SALADS SUSHI SEAFOOD	INDIAN	ITALY	THAI / ASIAN	SOUTH WEST	CREPES	HAMBURGERS	BRUNCH
SPARKLING (100% Chardonnay)	X	X		X				X	X		X	X	X		X
CABERNET SAUVIGNON	X	X	X			X	X			X		X		X	
CHARDONNAY	X	X			X	X	X	X	X	X	X	X	X	X	X
MERLOT	X	X	X	X		X			X	X		X		X	
PINOT GRIGIO	X		X	X	X	X	X	X	X	X	X		X	X	X
WHITE ZINFANDEL	X		X	X	X		X	X		X	X	X	X	X	X