



SOUTH DOMINION VINEYARD & WINERY

- EST. 2016 -

www.southdominionvineyard.com



Wine Pairing Guide

WHITE

LA CRESCENT

Light-bodied tart dry white with a traditional summer citrus fruit taste profile and a crisp refreshing bite. Pairs best with light, fresh flavors like salads, chicken and seafood, as well as light pasta dishes and risottos.

PIQUETTE

Light-bodied sparkling dry white reminiscent of champagne, lower in alcohol, bright, and crisp with a slight citrusy finish; pairs beautifully with seafood appetizers, creamy cheeses, and our white chocolate

DIONNE BLANC

Medium-bodied off dry white with an aroma of pear, apricot, & vanilla and hints of caramel. Delicious addition to a charcuterie board, with seafood or salads, and even with desserts.

SEYVAL BLANC

Semi-sweet, crisp white wine with aromas and flavor of citrus, green apple and honey dew. Pairs well with summer salads, chicken, and seafood dishes like spicy Thai curry.

CUVÉE BLANC

Semi-Sweet, slightly effervescent, intensely aromatic with lush scents of peaches and tropical fruit. Ideally paired with foods of opposite flavor profiles – spicy, sour, or salty; perfect with appetizers and brunch dishes

RED

FRONTENAC

Very dry, full bodied and complex red with aromas of chocolate, cherry & black currant. Pairs well with a hearty pasta sauce, barbecue fare, or spicy curry.

ST. CROIX

Dry, full-bodied red aged with Hungarian oak; fruit forward dark berry and currant notes with underlying hints of pepper and smoke. Delicious paired with grilled barbecued meats, hearty tomato sauces, and dark chocolate

MARQUETTE

Rich full-bodied dry red with a pleasant fruit forward palate of red & black cherries and black currant. Excellent choice for pairing with meat dishes such as short ribs, grilled steak and roast leg of lamb.

DIONNE

Medium-bodied red, highly fruit forward with blackberry nose and palate giving way to a stone fruit finish. Best paired with light meat dishes and tomato-based recipes

LAPORTE

Sweet red blend of our St. Croix and Concord grapes, producing a light-bodied, complex and mildly acidic wine with a smooth finish. Delicious alone or chilled as the base for a spritzer

ROSÉ

CUVÉE ROUGE

Light-bodied, semi-sweet rare rosé wine blend combines the fruitiness of black currant and cherry with floral, melon and citrus notes perfect for summer sipping; pairs well with spicy dishes, grilled meats, pasta salads, and fruit-based desserts