

Bring Wine to Your Table

PENNSYLVANIA WINES

The only wine that matters
is the one in your glass.

About DG Winemaking

Hi! I'm Denise, founder of *Denise Gardner Winemaking*, a wine consulting business that focuses on wine production, education, and integrating wine into your everyday life.

Did you know that Pennsylvania boasts over 250 wineries within the state?

If you're like most wine consumers, this large number of options may seem overwhelming to get to know each one.

Over the last 7 years, I've traveled throughout the state working with many wineries located in Pennsylvania. After years of tasting, I've isolated some consistently AMAZING wines. And now, I want to share them with YOU!

Pennsylvania wines, like many wines produced east of the three western producing states, have a unique style. In my professional opinion, they lie somewhere between traditional Old World wine styles and trendy New World wine styles. All wine jargon aside, this basically means many Pennsylvania grown and produced wines taste best when paired with food.

However, putting wines with dinner can be a daunting task!

Therefore, this guide is just that: suggestions. I've taken 10 traditional American family-friendly meals and provided FOUR Pennsylvania wines I typically recommend to pair with these entrees. That's right! You do NOT need fancy, gourmet meals to have wine with dinner. In fact, part of my greatest joy around wine is having the opportunity to share my favorites with friends and family over comforting meals.

With any of these recommendations, you could also diverge from my suggestions and follow the number one rule with wine-and-food pairing: choose something you like. But, if you're curious on how a dedicated wine professional pairs her own meals, then I hope you'll enjoy some of my suggestions. Here's to bringing a glass of wine to your table...

Cheers!



How to Use this Guide...

Each page features a basic American meal and a selection of 4 Pennsylvania wines or 2 wines that are nationally distributed and easy to find. Pennsylvania wines are provided to help you explore the world of wine and embrace a new frontier of wines you may not have enjoyed before!

Each suggestion is a wine that I would recommend pairing with that meal.

Wines are broken down by price point:



\$ = \$10—\$15 wines

\$\$ = \$16—\$25 wines

\$\$\$ = wines >\$26

There are so many more wines I could have recommended for each meal, so don't hesitate to try an alternative pairing if you have a regional favorite or something strikes your fancy. The sky is the limit.

Don't worry about wine-and-food pairing rules. Ultimately, what matters is that you are bringing wine to your table and enjoying the meal, company, and conversation. Wine is all about exploration, intrigue, and enjoyment. There's no better way to embrace such an unique beverage than over a dinner table with family or friends.

A few pages may also have "other meals that work" suggestions. For example, on the page I talk about pizza, this meal could easily be swapped for something like spaghetti or a tomato-based lasagna. Those additional meals would easily work with the suggestions I provided.

I hope this book guides you to a good starting point for trying new wines unabashedly. I would love to hear about your experiences in using this guide! Please share your photos with [@dgwinemaking](#) on [Instagram](#) or [Facebook](#).



Brunch

It doesn't matter what you're eating for brunch: pancakes, waffles, omelets, shrimp cocktail... All you need is some bubbly and orange juice to take your brunch from fine to divine!



Pennsylvania Wine Suggestions

\$	<u>Spring Gate Vineyard & Winery</u>	Mimosa	Sweet
\$\$	<u>Manatawny Creek Winery</u>	Moscato	Sweet
\$\$	<u>Fero Vineyards</u>	Sparkling Rosé	Dry
\$\$	<u>Penns Woods Winery</u>	Moscato	Sweet

Wines You Can Find Anywhere

\$	Montefiori	Moscato D'Asti	Sweet
\$\$	Ruffino	Prosecco	Dry



Salad

There are sooooo many salad combinations that you can explore with this pairing! For most of my salads, my go-to wine is something bubbly: sparkling makes a great pairing here, tickling the tongue with any raw veggie or fruit that you taste.



Pennsylvania Wine Suggestions

\$	<u>Galen Glen Winery</u>	Bubbly Rosé	Semi-Sweet
\$\$	<u>Manatawny Creek Winery</u>	Blanc de Blanc	Dry
\$\$	<u>Pinnacle Ridge Winery</u>	Blanc de Blanc	Semi-Sweet
\$\$	<u>Pinnacle Ridge Winery</u>	Brut Rosé	Dry

Wines You Can Find Anywhere

\$	Biutiful Cava	Brut	Dry
\$\$	Korbel	Brut	Dry



Grilled Hamburgers & Hot Dogs



Pennsylvania Wine Suggestions

\$	<u>South Shore Wine Company</u>	Noiret	Dry
\$\$	<u>Galen Glen Winery</u>	Zweigelt	Dry
\$\$\$	<u>Waltz Vineyards</u>	Baron Red	Dry
\$\$\$	<u>Penns Woods Winery</u>	Chambourcin Reserve	Dry

Wines You Can Find Anywhere

\$	Georges Dubœuf	Beaujolais Villages	Dry
\$\$	Cline Cellars	Ancient Vine Zinfandel	Dry



Pizza

Pizza of any kind or red-sauced pasta dishes like spaghetti, lasagna, or baked ziti will work with these pairings! Bon Appétit!

Pennsylvania Wine Suggestions

\$	<u>Brookmere Wine & Vineyards</u>	Chambourcin	Semi-Sweet
\$\$	<u>Galen Glen Winery</u>	Chambourcin	Dry
\$\$	<u>Spring Gate Vineyard & Winery</u> <u>Allegro Winery</u>	Chene Rouge	Dry
\$\$\$	<u>Pinnacle Ridge Winery</u> <u>Manatawny Creek Winery</u>	Trio	Dry

Wines You Can Find Anywhere

\$	Smoking Loon	Shiraz	Dry
\$\$	Bellini	Chianti Rufina Riserva	Dry



Mac N' Cheese

Pennsylvania Wine Suggestions

\$	<u>Manatawny Creek Winery</u>	Chardonnay (Buttery)	Dry
\$\$	<u>Galen Glen Winery</u>	Fossil Vineyard Stone Cellar Riesling	Dry
\$\$	<u>Allegro Winery</u>	Steel Chardonnay (Not Buttery)	Dry
\$\$\$	<u>Allegro Winery</u>	Bridge	Dry

Wines You Can Find Anywhere

\$	Clos du Bois	Chardonnay (Buttery)	Dry
\$\$	A to Z	Pinot Noir	Dry





Tacos

No matter what veggies, meats, and sauces you choose for your taco nights, these wines will contribute a whole new experience!

Pennsylvania Wine Suggestions

\$	<u>Galen Glen Winery</u>	Vinology Riesling	Semi-Sweet
\$\$	<u>Galer Estate Winery</u>	The Huntress Dry Rosé	Dry
\$\$	<u>Nimble Hill Winery</u>	Toczko Vineyard Riesling	Dry
\$\$	<u>Allegro Winery</u>	Merlot	Dry

Wines You Can Find Anywhere

\$	Alamos	Torrontés	Dry
\$	Siglo	Rioja	Dry



Sandwiches



Pennsylvania Wine Suggestions

\$\$	<u>Allegro Winery</u>	Viognier	Dry
\$\$	<u>Galen Glen Winery</u>	Vinology Cabernet Franc	Dry
\$\$	<u>Pinnacle Ridge Winery</u>	Dry Rosé	Dry
\$\$\$	<u>Penns Woods Winery</u>	Cabernet Franc Reserve	Dry

Wines You Can Find Anywhere

La Crema	Chardonnay	Dry
Josh	Legacy	Dry



Crispy or Fried Chicken

Pennsylvania Wine Suggestions

\$	<u>Nimble Hill Winery</u>	Grüner Veltliner	Dry
\$\$\$	<u>Galen Glen Winery</u>	Vinology OR Stone Cellar Grüner Veltliner	Dry
\$\$	<u>Waltz Vineyards</u>	Sauvignon Blanc	Dry
\$\$	<u>Grandview Vineyard</u>	Albariño	Dry

Wines You Can Find Anywhere

\$	Yalumba	Viognier	Dry
\$\$	Argyle	Vintage Brut	Dry

Fried food? Yes please!

Tempura? No problem.

There's a nice selection of aromatic white wines produced in Pennsylvania that complement those crispy, delicious comfort meals. While the four listed here are some of my suggestions, don't be afraid to try a few others that may be some of your favorites: Chardonnays, Rieslings, Traminettes... all can make fun wine pairings.



Stir Fry

Pennsylvania Wine Suggestions

\$	<u>Vynecrest Vineyard & Winery</u>	Traminette	Semi-Sweet
\$	<u>Pinnacle Ridge Winery</u>	Vidal Blanc	Sweet
\$\$	<u>Galen Glen Winery</u>	Stone Cellar Gewürztraminer	Dry
\$\$	<u>Waltz Vineyards</u>	Fusion	Semi-Sweet

Wines You Can Find Anywhere

\$	Joh. Jos. Prüm	Riesling Kabinett	Semi-Sweet
\$\$	Trimbach	Gewürztraminer	Semi-Sweet



There are so many stir fry combinations that you could enjoy. Snow peas, snap peas, baby corn, watercress, carrots, mushrooms, noodles, rice, and so much more! Obviously, with as many variations of stir fry that exist, finding a wine that pairs perfectly with each stir fry can be a challenge. However, if you're a semi-sweet wine lover, then this is the perfect meal to pair with that wine!



Don't Like the Wine?

STOP! Don't throw that wine away!

Here's the skinny: all of us have different preferences for wines. It doesn't necessarily mean the wine is good, bad or otherwise. But, if you find yourself not preferring the wine's flavor, I recommend making a refreshing, homemade Sangria instead of throwing the wine away. Here are two of my favorite go-to Sangria recipes (but you can adjust the recipe for any season!).

WHITE WINE SANGRIA

Ingredients

- 2 Bottles of White Wine (750 mL each)
- 1/3 cup of Rum
- 1/4 cup of Triple Sec
- 1/4 cup of Ginger Brandy
- 1/4 cup of Amaretto
- 1/2 cup of Orange Juice
- 1 Orange, Juiced
- 1 Can Ginger Ale
- Fruit: Peaches, Blueberries, Orange Slices

Mix all of the ingredients together in a large pitcher. Add ice cubes and fresh fruit to each glass. Pour over the ice and fresh fruit. Enjoy!



There are a number of different takes on red wine Sangria. Here is one of my favorite go-to recipes that seems to be a real crowd pleaser.

In winter months, you can provide “warmth” to red wine Sangria by mixing in cinnamon sticks or using spiced-flavored vodkas or rums instead of fruity brandies.



RED WINE SANGRIA

Ingredients

- 1 Bottle of Red Wine (750 mL each)
- 1/4 cup of Triple Sec
- 1/4 cup of Blackberry Brandy
- 1/2 cup of Orange Juice
- 1 Can of Club Soda or Ginger Ale
(Depending on your sweetness preference)
- Fruit: Apples, Strawberries, Peaches, Orange Slices, Blueberries

Mix all of the ingredients together in a large pitcher. Add ice cubes and fresh fruit to each glass. Pour over the ice and fresh fruit. Enjoy!

