

# Wine & BBQ Experience

The perfect compliment from our wineries to your favorite barbeque flavors.

## Auburn Road Vineyards

*Sole*- This is a vidal blanc that is made in the style of a semi dry Riesling. It has a light flavor and a touch of sweetness that pairs beautifully with all kinds of BBQ – especially if it has a little spice.

*Give Peach a Chance*-This is a beautiful sweet wine made from Jersey peaches with a touch of Cayuga white that is exactly like the experience of biting into a fresh peach – tangy and refreshing... the perfect match for your BBQ festivities anytime.

## Bellview Winery

*Chambourcin 2013*- Try this medium bodied earthy red wine with smoked ribs, or tender brisket. The brightness of this wine will complement the smoky flavors intensifying your BBQ experience.

*Homestead*- Sweet lovers should try our Homestead with spicy pulled pork and crisp coleslaw. The sweetness cuts through the spice of the pork and vinegary goodness of coleslaw and leaves you refreshed and ready for more BBQ!

## Cava Winery

*Vino Della Tavola*- Available in both red and white. These are Italian style blends of table wine. These wines are less complex than some straight American varietals but have the presence to be enjoyed with any food, depending on your taste, in a relaxed atmosphere with family and friends.

*Blackberry Fruit Wine*- This sweet wine has an intense blackberry flavor that pairs well with either smoked or BBQ meats. We recommend the darker fruit wines for heavier dishes and our lighter fruit wines for poultry and seafood. All of our Ceci wines pair extremely well with spicy foods.

## Chestnut Run Farm

*Fuji Apple Wine*- Pairs with any pork or chicken barbeque. It is also great with grilled salmon.

*Spiced Sweet Asian Pear Wine*- Pair with Korean-style barbeque. It is also great as a marinade before grilling.

## Coda Rossa Winery

*Chambourcin Rosé*- a picnic-perfect Rosé with the earthy flavors of Chambourcin in a lighter, fruitier, slightly sweet wine. Excellent on a warm day with lighter fare, from marinated shrimp kebabs to tangy grilled pork tenderloin.

*Blackbird*- dry Syrah blended with sweet blackberry results in a semi-sweet wine that pairs well with heavier/bolder dishes, from Mexican steak to barbecued short ribs.

*Bring Coda Rossa wine to your next cookout, and turn the meal into a celebration!*

## DiMatteo Vineyards

*Jersey Red*- An old fashioned, full-bodied Italian red wine with a slightly tart flavor. Jersey Red is an excellent choice to complement pasta with red sauce, steak and beef dishes, pork, lamb, pizza or game, and BBQ plates.

## Four Sisters Winery

*Cedar Hill Rose*- Who says sweet wines are for dessert? Combine sweet and savory for the perfect BBQ pairing.

## Heritage Vineyards

*Chambourcin*- our Chambourcin pairs well with BBQ pork or beef. Chambourcin is known as the east coast Zinfandel. The American oak smoky flavors totally gel with the BBQ.

*Jersey White*- For spicy BBQ our Jersey White pairs very well. The fruitiness and semi sweetness compliment the spice. Very unique.

## Hopewell Valley Vineyards

*Barbera*- the ideal BBQ red wine. Earthy and bursting with red fruit it adds vigor to each morsel of melt-in-your-mouth grilled meat.

*Chardonnay*- Skewers stacked with veggies and grilled chicken beg for the company of our Chardonnay with its citrus tones and light oak.

## Monroeville Vineyard

*Gruener Veltliner*- A Crisp Dry white wine with hints of pineapple will pair exceptionally with pork or chicken.

*Asian Pear*- A smooth crisp wine that pairs perfectly with Teriyaki Chicken or Salads.

## Old York Cellars

*2013 Pinot Gris*- The slightly sweet flavor of this award winning wine pairs perfectly with sweet & spicy ribs.

*What Exit Red*- The bold flavor and strong tannic structure of this wine brings out the spices in a dry rub.

## Plagido's Winery

*2012 Merlot (Oak)*- Rich in flavor, Cherry and spice carry through with a smooth velvet like texture. It will pair well with a variety of BBQ. Anything that is smoky, or savory such as Burgers, Steaks, or Sausages.

*Niagara*- Sweet Honey, and Pear carry across the pallet with a smooth finish. Will pair nicely with sweet and spicy barbecue flavors, Pulled Pork, spicy chicken, veggies, fish and even Hotdogs.

## Salem Oak Vineyards

*Jessica Rose*- Vidal Blanc, dry white wine. We describe our Jessica Rose as "champagne without the bubbles". It is a tart wine with hints of pear with a nice long silky finish. This lovely summer wine goes well with sweet and sour dishes or light to moderately spiced cuisine. Jessica Rose matches with Grilled salmon, chicken, smoked meats, salads with vinaigrette and fruit salads. A true summer season sensation!!

*Merlot's Merlot*- Medium Bodied red wine. This Merlot is a "no joke" unlike ANY Merlot you have ever tasted. Merlot's Merlot has a long finish and an outstanding nose. It is delightfully rich and smooth with suggestions of blackberries and a bit of vanilla. Awesomely, amazing with Pork, Chicken or Steak.

## Sharrott Winery

*Chambourcin*- the perfect match for BBQ with strong flavors, thicker textures and sweetness. The wine is flavorful, dry and cleans your mouth for that next mouthwatering bite.

*Dry Riesling*- pairs very well with BBQ that is done in the North Carolina or Memphis style with spicy rubs and vinegar bases. The touch of sweetness in the wine balances the spiciness of the barbeque.

## Tomasello Winery

*2012 Palmaris Cabernet Sauvignon Reserve*- with its brambleberry oak aged finish this wine pairs perfectly with char-grilled filet mignon. Compliment it with pan-seared portobellos & shallots and a Cabernet Sauvignon Reduction. . . *perfect every time!*

## Unionville Vineyards

*2012 'The Big O' Bordeaux*- style red blend... stewed red fruits and firm, supple tannins give way to what we all want in a great red wine- a long, long finish. Pair this beauty with the biggest steak in the house, or lay it down to age for up to ten years.

*Vat 21 Port Wine*- When the food is hot, you need a little sweetness in your wine. When the weather is hot, you need a little ice in your port. Yes, try port on the rocks with brisket, smoked meats, or heavy spice rubs, and you'll be thanking us later.

## Valenzano Winery

*Shamong Red Reserve*- Double Gold medal winning wine with an intense lingering flavors balanced with sweetness and proper acidity make this a perfect companion to BBQ ribs, pork or grilled meats

*Old Indian Mills Blend*- A 50% Chambourcin balanced with 50% Merlot provide the perfect blend of tannins, acidity and structure for heavier smoked and BBQ'd foods.

## Ventimiglia Vineyard

*Wantage White*- This lovely, flavorful white blend makes a perfect marinade for skewered seafood chunks. It's crisp apple-pear notes pair deliciously with medium-spiced fish, chicken and vegetables.

*Rocky Ridge Red*- Our signature light, dry blend is terrific to sip while grilling burgers, hot dogs and steaks. It continues to complement the BBQ meal with its fruity, tart cherry-blackberry-plum complexity!

## Villa Milagro Vineyards

*Sabroso*- Villa Milagro Vineyard's smooth and sophisticated Bordeaux blend of Cabernet Sauvignon, Franc and other reds will turn your roasted or grilled meats into a gourmet meal.

*Mostly*- That thick beef sirloin, hunk of hamburger or petite filet mignon deserves a red wine like Villa Milagro Vineyard's Mostly – which is "mostly" Merlot!

## Villari Vineyards

*Rose*- A dry, light bodied, crisp and refreshing Chambourcin wine. This wine pairs well with grilled chicken, grilled tuna and shrimp, BBQ pork or Carolina-style pulled pork.

## Wagonhouse Winery

*Kick in the Glass*- this spicy tomato wine, pairs especially well with a BBQ briquette OR a medley of grilled seafood! You can even garnish your glass of "Kick" with a grilled shrimp and a lemon wedge!

*Sweet Love*- ahhh, the passionate combination of blueberries and pomegranates! This wine makes the perfect BBQ pairing sangria when chilled with frozen berries, topped with a splash of pomegranate soda and garnished with lime. Want a sweet BBQ for your pork or chicken? Simmer and reduce Sweet Love with fresh berries, garnish with limes or fresh mint!



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