

Wine Pairing Suggestions

2021 "SOUTHERN THERAPY" - DRY WHITE WINE BLEND

Pairs with spicy asian dishes, pork loin, Hawaiian pizza, crab cakes, dried fruit, cheese cake and chocolate. Serve chilled on a patio with friends.

2021 "SWAG" - SEMI-SWEET WHITE WINE BLEND

Pairs wells with Indian and Asian cuisines, as well as charcuterie boards and Mexican dishes. Enjoy chilled with style.

2021 "BE BOLD" - ROSÉ DE MONTEPULCIANO

Pairs with rich pasta dishes, tomato sauces, hearty meat dishes, stews and mushroom sauces. Enjoy slightly chilled.

2021 BARBERA

Pair with pepperoni pizza, red meat dishes, salmon, and tomato or mushroom sauces. Serve slightly chilled.

2021 GRENACHE NOIR

Pairs lovely with smoky and charred flavors such as barbecue meats, veggies, stews and recipes with Asian flavors. Perfect slightly chilled.

2019 CABERNET SAUVIGNON

Pair with braised short ribs, mushroom stroganoff, ribeye steaks or a juicy hamburger. Sit back and enjoy.

2019 SANGIOVESE

Pair with savory foods such as classic Italian dishes, roasted meats, lamb, game meat, fish or chicken. Sip and savor.

2019 MALBEC

Pair with fajitas, charcuterie, spaghetti and meatballs or grilled meats. Perfect for dining alfresco.

2021 MOURVÈDRE

Pair with hard cheeses, like Manchego or Pecorino, grilled or braised meats, venison or wild game, cassoulet or other stews and tomato-based dishes. Makes an impression.

2019 RESERVE TANNAT

Pairs well with rich foods, such as grilled and roasted meats including beef, lamb and all wild game. Aged cheeses, truffles or even a seafood pasta dish would also pair well with this wine. An Anniversary wine to enjoy now and later. Buy and hold.

2021 "MESMER-EYES" - SUPER TUSCAN STYLE RED BLEND

Pair with charcuterie boards of salty meat and cheeses, Italian chicken stew, braised meats or lamb with herbs. Perfect for enjoying with family or friends.

"STUD" - SUPER TUSCAN STYLE RED BLEND

Pair with braised or grilled beef, veal or pork. If it's chilly out, consider a hearty stew. You can't go wrong with a good, meaty pizza. Relax and enjoy.

"ENCORE" - PORT STYLE RED DESSERT WINE

Pair with cheeses, chocolates, dried fruits and nuts or desserts such as creme brûlée, German chocolate cake and caramel ice cream. A delightful nightcap.



LIVE HAPPY LANE
WINERY & VINEYARDS