

# TASTE WINE'S SPECTRUM OF *style*



## VIVACIOUS

As **VIVACIOUS** as Doris Day, these wines may be sparkling, white or rosé, but are always on the lighter and brighter end of the spectrum and never feature oaky flavors. These tangy wines of refreshment make ideal aperitifs and are remarkably versatile food partners.

### FOOD PAIRING:

Flattering to almost EVERYTHING, but best for **RAW & COLD FOODS, LOW-FAT FOODS & SPICY FOODS.**



## VOLUPTUOUS

As **VOLUPTUOUS** as Marilyn Monroe, these heavier whites are richer in texture, thanks to riper fruit and most also feature the added flavor complexity of new oak. Almost all of these opulent wines are quite dry and fermented in oak barrels, but a handful are lusciously-sweet late-harvested dessert wines.

### FOOD PAIRING:

Ideally suited to richer dishes and cooked foods, but particularly apt for, **GRILLED OR FRIED SEAFOOD, POULTRY & WHITE MEATS, plus FOODS FEATURING BUTTER, ONIONS, NUTS or CORN.**



## ELEGANT

As **ELEGANT** as Audrey Hepburn, these are mid-weight reds made in the traditional dry, earthy style of the French classics like red Burgundy. Most are Pinot Noirs, but all share the lean, tart and dry European-inspired flavor profile that prioritizes food-friendliness.

### FOOD PAIRING:

Avoid foods high in sugar or spice. Great reds for seafood or vegetables, ideally in salty and savory dishes served hot. Aces pairings with umami-rich **CHEESE, MUSHROOMS or GARLIC.**



## SENSUOUS

As **SENSUOUS** as Eartha Kitt, these mid-weight reds are ripe enough to offer plump fruit flavor but not heavy or tannic. The category includes most Merlots and our softer red blends, but also the ripest California Pinot Noirs and the lightest Cabernet Sauvignons. These crowd-pleasing reds are thoroughly modern - low in both acidity and tannin.

### FOOD PAIRING:

Easy-drinking and broadly food-friendly, these reds can handle sugar and spice better than most and are perfect for **BRUNCH FARE, ASIAN FLAVORS, COMFORT FOODS, and casual fare like BURGERS or BARBEQUE.**



## POWERFUL

As **POWERFUL** as Elizabeth Taylor, these are the boldest reds of the bunch - inky, age-worthy wines that are dense and concentrated in flavor. These strong, heavyweight reds tend to be premium wines from thick-skinned grapes like Cabernet Sauvignon, Zinfandel and Petite Sirah.

### FOOD PAIRING:

These big reds are steakhouse classics for a reason! They perform best with rich foods high in protein, such as **RED MEATS and CHEESES, and are most at home with BOLD FLAVORS and flavor-boosting cooking methods like GRILLING.**

**BOISSET**  
*Collection*