

VOLUPTUOUS WINES FEATURE
**HIGHER THAN AVERAGE
GRAPE RIPENESS**, SO THESE
WINES TASTE RICHER AND
OFTEN FEATURE TOASTY
OAK ACCENTS, MORE LIKE
BROWNEED APPLE DESSERTS



luscious caramelized
generous luxe toasty

VOLUPTUOUS LUSH, RICH,
& DECADENT

🔸 golden ▲ sun-kissed
■ barrel-fermented 🍷 splurge-worthy

INCLUDES
STYLES
LIKE:



OAKED CALIFORNIA
CHARDONNAY



OAKED
WHITE BURGUNDY



LATE HARVEST
DESSERT WINES

FEATURING:



LOWER
ACIDITY



HIGHER
ALCOHOL



NOTICEABLE
OAK FLAVOR

WITH **VOLUPTUOUS** WINES, THINK:



**POULTRY &
WHITE MEATS**



**BUTTERED
FOODS**



**COOKED
SEAFOOD**



VOLUPTUOUS WINES ARE QUITE FLEXIBLE WITH FOOD, BUT SINCE THEY ARE ON THE RICHER END OF THE CHILLED WINE SPECTRUM, THEY'RE BEST WITH:

- COOKED, BROWNEED FOODS LIKE **FRIED CHICKEN, GRILLED SALMON & SAUTÉED BRUSSELS SPROUTS**
- BUTTERY, CREAMY & CHEESY FOODS LIKE **HAM & CHEESE, SHRIMP SCAMPI & CREAMED CORN**
- GOLDEN-TASTING BROWNEED FOODS LIKE **ROASTED TURKEY, CRABCAKES & GARLICKY HUMMUS**
- ANYTHING TOPPED WITH RICH SAUCES LIKE **MELTED BUTTER, CREAM SAUCES OR MELTED CHEESE**
- SPICY SAUCES LIKE **SALSAS, CURRIES & HOT SAUCES**