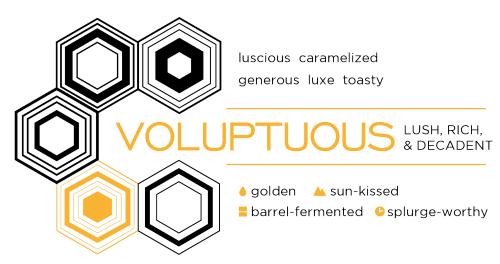


VOLUPTUOUS WINES FEATURE

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













FEATURING:





HIGHER ALCOHOL







WITH VOLUPTUOUS WINES, THINK:



POULTRY & WHITE MEATS



FOODS



COOKED SEAFOOD







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

- COOKED, BROWNED FOODS LIKE FRIED CHICKEN,
 GRILLED SALMON & SAUTÉED BRUSSELS SPROUTS
- BUTTERY, CREAMY & CHEESY FOODS LIKE HAM & CHEESE, SHRIMP SCAMPI & CREAMED CORN
- GOLDEN-TASTING BROWNED 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

