

Clueless To Confident

THE BEGINNER'S WINE PAIRING CHART

UNLEASH YOUR INNER HOST -
DISCOVER PERFECT PAIRINGS
(WITHOUT THE SNOBBERY)

SIMPLE PAIRINGS, BIG IMPACT.
YOUR GO-TO GUIDE TO PAIRING WINE
WITH REAL LIFE MEALS, MOODS &
MOMENTS.

HOW TO MAKE WINE PAIRING FEEL EFFORTLESS - WITHOUT STUDYING A CHART

YOU DON'T NEED TO MEMORIZE CHARTS OR BE A SOMMELIER
TO FEEL WHEN A WINE AND FOOD COMBO JUST WORKS.
WHEN FLAVOURS CLICK, THE MEAL BECOMES AN EXPERIENCE.

THIS CHEAT SHEET GIVES YOU:

✓ **FOOLPROOF PAIRINGS** FOR EVERYDAY
FAVOURITES

✓ **FLEXIBLE WINE TYPES** TO MATCH
YOUR MOOD AND MEALS

✓ **CONFIDENCE** TO TRUST YOUR OWN
PALATE

STICK THIS ON YOUR FRIDGE, PACK IT
FOR PICNICS, OR PULL IT OUT FOR
FRIDAY NIGHT TAKEOUT. USE IT YOUR
WAY — **WINE FUN, NOT WINE FUSS.**



— Ashton x

PAIRING BY CRAVING – WHAT TO SIP WHEN YOU WANT...

SOMETHING SALTY & CRUNCHY

(CHIPS, POPCORN, FRIED CHICKEN)

SIP:

- WHITE/SPARKLING: SPARKLING WINE (CAVA, PROSECCO), PINOT GRIS
- RED: LIGHT, CHILLABLE REDS (GAMAY, DOLCETTO)
- WHY: ACIDITY AND BUBBLES CUT THROUGH THE FAT; JUICY, LIGHT REDS CAN BE FUN AND REFRESHING HERE

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RICH AND CREAMY

(MAC & CHEESE, RISOTTO)

SIP:

- WHITE: CHARDONNAY (OAKED OR UNOAKED), WHITE RHÔNE BLENDS
- RED: PINOT NOIR, BARBERA
- WHY: WHITES COMPLEMENT THE CREAMINESS; REDS WITH GOOD ACIDITY WON'T OVERWHELM THE DISH

SWEET AND SPICY

(THAI TAKEOUT, BBQ WINGS)

SIP:

- WHITE/SPARKLING: OFF-DRY RIESLING, LAMBRUSCO
- RED: ZINFANDEL, GRENACHE
- WHY: SWEETNESS BALANCES SPICE; FRUITY REDS HANDLE HEAT AND BOLD FLAVOURS

GRILLED OR SMOKY

(BURGERS, CHARCUTERIE, BBQ RIBS)

SIP:

- WHITE/SPARKLING: SPARKLING ROSÉ, VIOGNIER
- RED: SYRAH/SHIRAZ, MALBEC, GRENACHE
- WHY: WHITES AND ROSÉS REFRESH AND CONTRAST SMOKY FLAVOURS; BOLD REDS MATCH RICHNESS

PASTA & RED SAUCE

(ANY TOMATO-BASED PASTA OR PIZZA)

SIP:

- WHITE: VERDICCHIO, VERMENTINO
- RED: CHIANTI, NERO D'AVOLA, MONTEPULCIANO
- WHY: HIGH-ACID REDS COMPLEMENT TOMATO; CERTAIN STRUCTURED WHITES CAN SURPRISE AND DELIGHT

PAIRING BY MOOD – YOUR WINE MATCH FOR THE MOMENT

MOOD: COZY NIGHT IN

PERFECT POUR: PINOT NOIR OR VIOGNIER

PAIR IT WITH: ROASTED CHICKEN, MUSHROOMS, COZY SOCKS, AND YOUR LATEST BINGE-WATCH

MOOD: FEELING FANCY

PERFECT POUR: CHAMPAGNE, CRÉMANT OR RED BORDEAUX

PAIR IT WITH: OYSTERS, POTATO CHIPS, CAVIAR—OR JUST BEING UNAPOLOGETICALLY FABULOUS

MOOD: HOSTING FRIENDS

PERFECT POUR: GARNACHA (WHITE OR RED) OR CABERNET SAUVIGNON

PAIR IT WITH: PIZZA NIGHT, TAPAS SPREADS, OR A GRAZING BOARD THAT LOOKS WAY HARDER THAN IT WAS

MOOD: NEED A PICK-ME-UP

PERFECT POUR: VINHO VERDE, SAUVIGNON BLAN OR A CHILLED BEAUJOLAIS IF YOU WANT RED WITH A LIFT

PAIR IT WITH: TAKEOUT SUSHI, SPRING ROLLS, HERBY SALADS—OR A PLAYLIST THAT TURNS YOUR KITCHEN INTO A DANCE FLOOR

MOOD: SUNDAY RESET

PERFECT POUR: ROSÉ OR MALBEC

PAIR IT WITH: QUICHE, LIGHT PASTAS, FRESH GREENS—OR SIMPLY SITTING IN THE SUN WITH ZERO GUILT

MOOD: DATE NIGHT IN

PERFECT POUR: NEBBIOLO OR CHARDONNAY

PAIR IT WITH: STEAK FRITES, MUSHROOM RISOTTO, OR A CANDLELIT PASTA NIGHT

MOOD: COOKING WITHOUT A PLAN

PERFECT POUR: CHIANTI CLASSICO OR VERMENTINO

PAIR IT WITH: WHATEVER'S COMING TOGETHER ON YOUR STOVETOP—THESE WINES ARE FLEXIBLE, JUST LIKE YOUR DINNER

MOOD: RAINY DAY COMFORT

PERFECT POUR: SYRAH OR CHENIN BLANC

PAIR IT WITH: BRAISED SHORT RIBS, COZY CASSEROLES, OR THAT SOUP YOU SLOW-COOKED ALL AFTERNOON

MOOD: JUST BECAUSE

PERFECT POUR: SPARKLING ROSÉ OR ALBARIÑO

PAIR IT WITH: POPCORN, TACOS, OR ANYTHING SNACKY WHILE YOU LIVE YOUR BEST LIFE

PAIR IT, POUR IT, LOVE IT - WINE TIPS FOR REAL LIFE MOMENTS

FORGET THE RULES. REMEMBER THE VIBES.

WINE PAIRING ISN'T ABOUT PERFECTION — IT'S ABOUT PLEASURE. THINK OF THIS AS YOUR CHEAT SHEET FOR BETTER BITES AND BETTER SIPS.

✓ **ACID LOVES ACID.**

ZINGY SAUVIGNON BLANC + LEMONY DISHES = CHEF'S KISS.

✓ **SALT + BUBBLES = JOY.**

CHIPS, POPCORN, FRIED CHICKEN? SPARKLING WINE IS YOUR BESTIE.

✓ **SWEET FOOD? SKIP THE DRY REDS.**

GO OFF-DRY (RIESLING, MOSCATO) OR BOLD & JUICY (ZINFANDEL, LAMBRUSCO).

✓ **BIG TANNINS NEED FAT & PROTEIN.**

THAT BOLD CAB OR BAROLO SHINES WITH STEAK OR AGED CHEESE.

✓ **WHEN IN DOUBT:**

LIGHT FOOD = LIGHT WINE.

BOLD FOOD = BOLD WINE.

YOU GOT THIS.

✨ **MINI CHALLENGE:**

PICK ONE PAIRING FROM THIS GUIDE AND TRY IT THIS WEEK! LIGHT A CANDLE, SNAP A PIC, TAG [@NAUGHTYGRAPEWINES](https://www.instagram.com/naughtygrapewines) — LET'S TOAST TO BETTER WINE NIGHTS.



WILDCARD PAIRINGS THAT WORK

SURE, THERE ARE “CLASSIC PAIRINGS” — BUT SOMETIMES THE BEST MATCHES ARE THE ONES NOBODY SAW COMING. THESE COMBOS BRING THE FUN, SURPRISE YOUR PALATE, AND REMIND YOU THAT WINE IS MEANT TO BE PLAYED WITH.

✓ **POTATO CHIPS + CHAMPAGNE**

SALTY, CRUNCHY + CRISP BUBBLES

✓ **BLUE CHEESE + SAUTERNES OR PORT**

SWEET + FUNKY

✓ **BBQ RIBS + LAMBRUSCO**

SWEET, SMOKY RIBS MEET JUICY, FIZZY RED

✓ **BUTTER POPCORN + CHARDONNAY (BUTTERY OR UNOAKED)**

RICH MEETS RICH, OR ZINGY CUTS THE FAT. EITHER WAY, IT WORKS.

✓ **SUSHI + PINOT NOIR**

DELICATE FISH? YES — IF YOUR PINOT IS LIGHT AND EARTHY, NOT OAKY.

✓ **GUACAMOLE + SAUVIGNON BLANC**

BRIGHT, CITRUSY SAUV BLANC BALANCES CREAMY, HERBY GUAC.

✓ **PEPPERONI PIZZA + SYRAH**

BOLD MEAT + SPICY SYRAH

✓ **GRILLED PEACHES + DRY ROSÉ**

JUICY, CARAMELIZED FRUIT + CRISP PINK WINE

✓ **DARK CHOCOLATE + ZINFANDEL**

BIG FRUIT + BIG COCOA

✓ **PAD THAI + OFF-DRY RIESLING**

SWEET, SOUR, SPICY, SALTY — RIESLING HANDLES THEM ALL.

WHEN IN DOUBT, TRY IT OUT.



WANT MORE? LET'S MAKE YOU A WINE PAIRING PRO

INSIDE **CLUELESS TO CONFIDENT**, I DON'T JUST GIVE YOU PAIRING CHARTS — I TEACH YOU TO THINK (AND TASTE) LIKE A WINE LOVER:

- ✓ UNDERSTAND WHY CERTAIN PAIRINGS JUST CLICK
- ✓ BUILD TASTING SKILLS THAT MAKE EVERY GLASS MORE FUN
- ✓ DECODE LABELS AND EXPLORE WINES YOU'VE NEVER DARED TRY
- ✓ CONFIDENTLY SHOP FOR WINE (ONLINE OR IN-STORE — NO MORE GUESSWORK)
- ✓ LEARN THE KEY GRAPES AND REGIONS SO YOU GET WHAT'S IN YOUR
- ✓ HOST PAIRINGS WITH EASE, JOY, AND ZERO INTIMIDATION
- ✓ KNOW HOW TO READ A MENU AND ORDER WINE LIKE A PRO
- ✓ START BUILDING YOUR PERSONAL WINE STYLE (AND COLLECTION!)

JOIN THE WAITLIST NOW AND BE FIRST IN LINE FOR EXCLUSIVE BONUSES.

BECAUSE WINE ISN'T JUST WHAT'S IN THE GLASS — IT'S HOW YOU FEEL HOLDING IT.

✨ **LET'S GLOW UP YOUR WINE GAME TOGETHER.**

