



Chacewater's Wine Pairing Guide

Create your perfect plate & pour with Chacewater's Wine Pairing Guide





MAIN DISHES

24 Teal Chardonnay & 24 Primitivo

Teal Chardonnay shines with turkey or ham, giving you bright citrus, gentle oak, and enough acidity to cut through all the holiday richness. Primitivo steps in for those who want something bolder. Its lush red fruit and warm spice blend beautifully with roasted flavors and herb-rubbed meats.



CLASSIC SIDES

22 Highlander Red Wine & 23 Catspaw Merlot

Highlander Red Wine's blend has the structure and spice to stand up to hearty sides like stuffing, sweet potatoes, and roasted veggies. Catspaw Merlot adds a softer, rounder touch that's silky enough for green bean casserole, mashed potatoes, and anything creamy or savory on the table. *For a white option, go with the 24 Organic Sauvignon Blanc.*



SWEET/SAVORY SAUCES



24 Rosé & 24 Chardonnay

Our Rosé adds a refreshing pop of berry fruit that plays well with cranberry sauce and other sweet or tart dishes. Chardonnay brings a smooth, balanced finish to richer sauces and gravies, giving you a clean contrast that keeps the whole plate feeling bright.



HOLIDAY DESSERTS

23 Muscat Canelli & 21 Petite Sirah Dessert Wine

Muscat Canelli loves dessert. Its floral aromatics and tropical fruit brighten pumpkin, apple, and pecan pies without overwhelming them. Petite Sirah Dessert Wine has deeper, caramel-tinged sweetness and a cozy richness that pairs perfectly with spiced buttery pastries or your favorite chocolate dishes.