

The following foods go best with Gewürztraminer:

Note: The Gewürztraminer grape was first grown in Northern Italy, where it produces a white wine of the same name. Today Gewürztraminers are produced in Alsace, Germany, New Zealand, America, Canada and many other regions. This grape grows well in a cool climate and most famously in Alsace, France. Gewürztraminers range from pale peach to a deep golden tone in color and from bone-dry to dessert-sweet in style. This vibrant wine has mouth-watering acidity as well as aromas of flowers (especially roses), nutmeg, cloves and lychee nuts. Drink this crisp wine young because it generally ages only for about five years. Gewürztraminer pairs well with many foods depending on the degree of sweetness. "Gewürtz is German for "spice," which is why this wine is often considered the best match for spicy dishes. Some terrific matches include beef bourguignonne, fresh fruit, cheese, fish, poultry, spicy foods, curries and Asian dishes.

Beef

- Beef Bourguignonne

Breads

- Potato Rosemary Rolls

Cheese

- Brie
- Gouda
- Herb Or Black Pepper Crusted

Cheese

- Maroilles
- Munster
- Pungent Cheese Dishes
- Strong Cheese
- Swiss

Chicken/Poultry

- Chicken
- Chicken Stir-Fry
- Duck A L'orange
- Foie Gras
- Fried Chicken
- Goose
- Marinated Chicken On The Grill
- Terrine
- Turkey
- Turkey With Heavy Sauces
- Turkey With Traditional

Trimmings

- Turkey, Roasted With Gravy

Desserts

- Chocolate: Dark/Caramel
- Chocolate: Milk
- Chocolate: White
- Exotic Fruit Salad
- Lychee Fruit
- Peaches
- Sweet Pastries

Egg Dishes

- Eggs:scrambled

Ethnic Dishes

- Chinese Dishes
- Choucroute Garnie
- Cinnamon & Cumin Spiced Dishes
- Coconut Curry (Mild)
- Fruit Chutneys
- Indian Dishes
- Lightly Spiced Curries
- Mexican Dishes
- Mild Curries
- Peanut Sauce Dishes
- Peking Duck
- Pork With Hoisin & Honey Sauce
- Sauerkraut
- Spring Rolls
- Tandoori Flavored Dishes
- Tex-Mex
- Thai Dishes
- Tourtière
- Wasabi Seasoning

Game

- Terrine

Lamb

- Rack Of Lamb
- Rack Of Lamb With Rosemary

Pasta

- Pasta Salad
- Pasta With Cream-Based Sauce
- Vegetable Risotto
- With Alfredo Sauce
- With Bolognese Sauce
- With Herbed Tomato Sauce
- With Oil Based Sauces
- With Pesto Sauce
- With Primavera Sauce
- With Tomato Seafood Sauces
- With Vodka Sauce

Pork

- Charcuterie

Sauces, Spices, Herbs

- Caraway
- Spicy Peanut Sauce
- Spicy Sauce, Marinade
- Wine Reduction, Wine-Based

Marinade

Seafood & Shellfish

- Grilled Salmon
- Lobster
- Planked Salmon
- Salmon
- Salmon With Ginger & Soy

Marinade

- Scallops With Rich Sauces
- Shrimp Salad
- Smoked Salmon

Soups & Stews

- Chicken Soup

Turkey Holiday Dinner

- Cranberry Sauce
- Squash
- Sweet Potatoes
- Turkey

- Turkey Sandwiches
- Turkey With Heavy Sauces
- Turkey With Traditional

Trimmings

- Turkey, Chicken Sausage, Spicy
- Turkey, Dark Meat
- Turkey, White Meat

Veal

- Veal Shanks/Osso Buco

Vegetables & Salads

- Chef Salad
- Cobb Salad
- Grilled Vegetables
- Leek Gratin
- Onion Tarts
- Peppers: Chili
- Peppers: Red, Cooked
- Pumpkin Dishes
- Pumpkin Soup
- Squash Dishes
- Stir-Fried Veggies