

Nine Wine Pairings for Your Harvest Feast

Ian White | Photo: Courtesy Celia Shepard | October 13, 2014

Surprises from the experts.



Grilled chicken with Amici Sauvignon Blanc.

As corn and watermelons give way to pomegranites and squash, fall ushers in a whole new menu. We tapped some of our favorite wine experts for advice on which wines to drink alongside some of autumn's best dishes.

If you're eating: Ratatouille

Pair it with a white like: Amici Sauvignon Blanc

"Featuring fall harvest flavors doesn't mean you have to switch away from white wines and focus on only red wines. I love to pair our Amici Sauvignon Blanc with harvest ratatouille on polenta squares as a first course for a fall harvest dinner. The crisp minerality of the Sauvignon Blanc provides the perfect balance, adding just the right amount of brightness." — *Celia Shepard, co-owner, Amici Cellars*

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