

Sweet Meets Heat: Wine and Asian Cuisine



Villa Wolf Gewürztraminer

Gewürztraminer is one of the most aromatic grapes out there, and this one from the Pfalz region in Germany stays light enough to actually work with food. Spicy Thai, Vietnamese, anything with heat...this is the bottle to reach for.



Charles and Blossom Fury Riesling

A dry Riesling from Eastern Washington. with bright acidity and stone fruit character...the kind of bottle that was practically made for a bowl of ramen or a spread of dumplings. Affordable, easy to find, and worth keeping a few on hand.



Selbach-Oster Riesling Kabinett

From a top Mosel producer, this is German Riesling at its most delicate...low alcohol, a whisper of sweetness, and bright acidity that makes it a natural at the table. Your sushi night just got an upgrade.



Allan Scott Sauvignon Blanc

Allan Scott has been farming in Marlborough since 1973 and this is exactly what the region does best...crisp, tropical, and herby all at once. A great pairing for spring rolls, a green papaya salad or anything bright and fresh on the table.



Manoir du Carra Beaujolais-Villages "Bistrot"

This Gamay from old vines in Beaujolais was literally made for bistro tables, but it pulls its weight just as well with duck dumplings or pork bao. It's light enough to work with food, but also has enough red fruit work with bold flavors.



Les Alliés Blanc de Blancs Brut

A 100% Chardonnay sparkler from France with citrus, ripe melon, and a touch of toasted brioche...the kind of bottle that works well from the start of a meal and throughout. Dim sum was basically invented for a wine like this.

