

# Reds that Love Seafood



## Schug Sonoma Coast Pinot Noir

This is a clean, balanced Pinot that makes a lot of sense alongside seafood rather than trying to overpower it. It's an easy match for salmon, tuna, or a lighter shellfish dish and holds up nicely over the course of the entire meal.



## Rottensteiner Schiava

A light, easygoing Italian red that's fun to drink anytime you want red without heaviness. The bright fruit and gentle character make it a natural with simple seafood, grilled veggies, or a lively antipasti board.



## Hand Work Garnacha

This is a light, straightforward Garnacha that works surprisingly well with seafood when you want a red on the table. Think grilled fish with olive oil and herbs, or shrimp off the grill, where the wine stays lively and out of the way rather than taking over.



## VRAC Beaujolais Gamay

This is the kind of red you can chill slightly and pour without thinking twice when fish is on the grill. It's casual, bright, and refreshing, working well with tuna, shellfish, or a laid-back seafood spread that keeps things fun and the focus on the food.



## Maura Molino Barbera d'Alba

This is a straightforward Barbera that brings brightness and tension to the table without feeling heavy. It's a good fit for seafood dishes with some weight or acidity, where you want the wine to stay lively and keep the meal moving.



## Growers Guild Pinot Noir

This is an Oregon Pinot that works with seafood because it's clean, balanced, and not overly ripe or heavy. It's a practical choice when you want a red on the table that won't clash with what you're eating.

