

Spring's best food-friendly wines!

Wegmans Executive Chef Mark Makovec went into the kitchen with our wine team to try out some of our top varietals for the season. You'll love the simple food pairings they've developed for you!



#1

MiMi en Provence Grande Réserve Rosé

This tasty, slightly dry French rosé goes beautifully with seafood, making it perfect alongside Shrimp with Blush Sauce. Perfectly balanced, with a crisp, long-lasting finish, it nicely complements the spicy elements in this dish. Made with a blend of Grenache, Cinsault and Syrah grapes, this wine serves up hints of red berries and white peach.

#2

Parini Prosecco

Made with Glera grapes grown in Italy's Veneto region, this clean and crisp sparkling wine delivers a fruitiness that's harmonious with soft-ripened cheeses like Cremeux de Bourgogne. The prosecco's bubbles and mild acidity cut nicely through the cheese's creaminess for balanced flavor on the palate. This is a perfect pairing to start your evening—serve it as you welcome your guests.

#3

Bixby Creek Bridge Napa Valley Chardonnay

Another great pick for pairing with seafood, this Napa Chard is delicious alongside Scallops with Garlic Pesto Sauce. The wine's tropical fruit and vanilla flavors beautifully complement the recipe's savory-garlic notes. You'll love the light hint of oak on the finish too. This is a combination you'll want to try!



#4 **2010 Sierra Cantabria Rioja Reserva**
From Rioja, Spain.
Graphite, blackcurrant, cedar, & spice aromas. Sweet black cherry palate with spicy oak finish.

Pair with: Pork



#5 **2014 Punta De Flechas Malbec**
From Mendoza, Argentina. Silky, soft, & full-bodied with spice aromas, dark berry fruits, and balanced finish.

Pair with:
Grilled Meats



#6 **2016 Chateau Les Millaux White Bordeaux**
From Bordeaux, France. Fresh, fruity bouquet; light, persistent palate and finely balanced acidity.

Pair with: Salads



#7 Famiglie Pinot Grigio
From Italy. Pear/apple aromas; some gentle blossom and nut. Touch of spice on soft, round palate; dry finish with refreshing citrus zip.

Pair with: Fish



#8 2014 Duckhorn Decoy Cabernet Sauvignon
From Sonoma County, CA. Full blackberry, currant, black cherry aromas; lush fruit palate, smoothly rich tannins, layered with spice, cacao, toasty French oak hints.

Pair with: Beef



#9 Wohler Bridge Russian River Pinot Noir
From Russian River, CA. Faint brown spice aromas, alluring red and black cherry flavors balanced by elegant subtle oak finish.

Pair with: Salmon



#10 2015 Anselmi San Vincenzo
From Veneto, Italy. Expressive and creamy with blood orange aromas and flavors, tarragon and peach. Juicy finish hints of minerality.

Pair with: Chicken



#11 Villamont Bourgogne Chardonnay Prestige
From Burgundy, France. Fresh apricot and grapefruit aromas. Crisp texture, great balance of fruit, minerality, & toasted oak.

Pair with: Poultry



#12 2010 Chateau Devise D'Ardilly
Made in the Haut Medoc region of Bordeaux, France. Full-bodied, well-balanced with aromas of black fruit and spice; velvety texture.

Pair with: Roasted Meats



#13 2014 Latour Bourgogne Rouge Pinot Noir Cuvée Latour
From Burgundy, France. Full rich bouquet and ample body. Robust tannins, subtle wood overtones, long finish.

Pair with: Salmon



#14 2015 Botani Old Vines Moscatel
From Malaga, Spain. Gorgeous floral bouquet; delicate tropical fruit flavors with a crisp, dry finish.

Pair with: Hard Cheese



#15 2015 Henri Bourgeois Pouilly-Fumé En Travertin
From the Loire Valley, France. Floral-tinged grapefruit aromas with brisk, fresh flavors of citrus and a refreshing, flinty finish.

Pair with: Fish



#16 2015 Lomas del Valle Loma Larga Vineyards Sauvignon Blanc
From Casablanca, Chile. Fresh floral notes of lime and orange. Vibrant fruit flavors, crisp acidity, and a long finish.

Pair with: Shellfish



#17 2015 A to Z Essence of Oregon Pinot Noir
From Oregon. Savory spice hints on the nose. Supple raspberry, cherry, and floral flavors on the palate.

Pair with: Salmon



#18 2015 Ponzi Pinot Gris
From Willamette Valley, Oregon. Honeysuckle, lemon and fresh herb aromas. Honeydew melon, white peach and meringue palate with bright, fresh acidity.

Pair with: Hors d'oeuvres



#19 2014 Tommasi Valpolicella Classico Superiore Rafaël
From Verona, Italy. Delicate and spicy with blueberry fragrance. Medium-bodied with vibrant fruit and food-friendly acidity.

Pair with: Pasta



#20 2014 Seaside Cellars Pinot Noir
From New Zealand. Plush, juicy core with clove, mineral, & tobacco accents. Dark cherries/strawberry notes with fragrant, earthy finish.

Pair with: Ham

Century Liquor & Wines

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