



## WINES FOR EASTER DINNER

Which wines pair well with Easter dinner? With more than 30 AHW & ISC wines to choose from, deciding can be hard. Following are some recommendations for you, all delightful pairings for Easter dinner.

### **VIGNOLES**

A semi-dry, light-bodied white wine with tropical fruit aromas and flavors. [Order online](#)

### **BRUT OMBRÉ ROSÉ**

Sparkling rosé with bright, fresh, fruity aromas and flavors of peaches in cream, raspberries, and lemon chiffon. Soft, lively body and a tingling, complex finish. [Order online](#)

### **CLUB BLANC**

A dry white wine with aromas of hyacinth and fresh parsley followed by flavors of sun-ripened apricots, peaches, & pears. Insider Wine Club member-only wine. [Order online](#)

### **NIAGARA**

A sweet, fruity, and very aromatic white wine with a vibrant grape flavor. [Order online](#)

### **OTHERS**

Try [AHW Moscato](#) with jelly beans and [ISC Demi Sec Rosé](#) with your chocolate bunny.