



WINES FOR EASTER DINNER

Looking for ideas on wines to pair with Easter dinner? Here are some ideas:

AHW WHITES: [Vignoles](#) (semi-dry) is one of our favorite pairings with ham. [Club Blanc](#) (wine club members only) is a good dry wine choice, and [Niagara](#) is a good sweet white choice. [Moscato](#) pairs well with light desserts and jelly beans.

AHW ROSÉS: Rosé wines are fun and incredibly food friendly. Try [LaBelle Rosé](#) (dry) or [Chambourcin Rosé](#) (semi-dry).

AHW REDS: For those who only drink red wines, we recommend [Berlyn](#) (semi-dry), [Chambourcin](#) (dry), or [Red Letter](#) (semi-dry & wine club members only).

ISC SPARKLING: Not only is bubbly festive, it also pairs well with a variety of foods. Some of our favorites are [ISC Sec](#), [Brut Ombré Rosé](#), and [Pét Nat](#) (wine club members only). [Demi Sec Rosé](#) pairs well with your chocolate bunny.

HOW MANY BOTTLES DO I NEED? A 750 mL bottle of wine holds about five glasses of wine (5 ounce serving). We recommend you have at least two different wine choices for your guests.