



## 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. [Ravat 51](#) (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](#) or [Red Letter](#) (wine club members only) for a semi-dry and [Chambourcin Reserve](#) as a dry option.

**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](#), [Pét Nat Vignoles](#), or [Pét Nat Rosé](#). [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.