



Fair Food & Wine Pairing Cheat Sheet



Fair Food	Wine Pairing	Why It Works
Corn Dogs	Sparkling Wine	Cuts through the grease with crisp bubbles
Cheese Dogs	Dry Rosé	Balances salt + fat with fruity acidity
Lobster Nachos	Buttery Chardonnay	Rich meets rich; complements creamy seafood
Chicken Teriyaki Bowl	Viognier	Aromatic + fruity pairs with sweet-savory sauce
Funnel Cake	Sparkling Rosé	Light sweetness, fizzy contrast to fried dough
Pulled Pork Sandwich	Tempranillo	Earthy, smoky, and bold for BBQ flavors
Grilled Corn-on-the-Cob	Grenache	Juicy red fruit pairs with smoky-sweet corn
Chicken Veggie Skewers	Pinot Noir	Subtle red fruit matches light grilled flavors
<i>Extra:</i> Hearty BBQ Dishes	Cabernet Sauvignon	Big tannins + bold fruit for big flavors

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