



P.S. **MATCH**



PAIRING GUIDE



I'm most recognized for the love matches I make on screen, but my "eye for the right chemistry" extends far beyond romantic hopefuls. Now through the introduction of my new wine, P.S. Match, I invite you to pair good friends and P.S. Match wine to create your own "perfect match" moments.

From a romantic night in with your significant other and Cabernet Sauvignon, to a beach picnic between friends paired with juicy gossip and a glass of Chardonnay, P.S. Match brings people together and pairs with any special moment.

Cheers,


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SWEET, SPARKLY AND UNEXPECTED— NATURALLY, IT GETS ATTENTION



+ TASTING NOTES:

Rich, juicy flavors of black cherry, strawberry framboise and plum come together seamlessly in this semi-sweet red wine, which features a natural carbonation through the fermentation process, creating a lively finish that is clean and refreshing.



+ GRAPES/ORIGIN:

Sangiovese & Montepulciano/Italy



+ FOOD PAIRINGS:

Pair this semi-sweet red with light dishes such as heirloom tomato & burrata salad with lemon thyme vinaigrette, avocado mango salsa or pineapple glazed chicken. Equally enjoyable, this Italian wine pairs well with maple-glazed ham and cranberry stuffing for an impressive dinner feast. For a sweet treat, try red velvet cupcakes or chocolate soufflé.



+ OCCASION PAIRINGS:

Lightly effervescent moments like picnics, barbecues and friend-filled afternoons.



+ SRP: **\$9.99**

PAIRS WELL WITH CHEESE, FRUIT & JUICY STORIES ABOUT YOUR EX



+ TASTING NOTES:

This California Chardonnay radiates with layered aromas of lemon verbena, apple, white flowers, citrus oil, baked almonds and wet stone. On the palate, a core of lush tropical flavors mesh with vibrant acidity to deliver a mouthwatering texture of balance and finesse.



+ GRAPES/ORIGIN:

Chardonnay/California



+ FOOD PAIRINGS:

Enjoy this Chardonnay with glazed lamb chops or roast chicken with wild mushrooms. Seafood specialties such as pan seared halibut, crab cakes or red snapper fish tacos garnished with radishes, onions, avocados, julienne green cabbage and a drop of sour cream also complement this crisp Chardonnay. To complete your meal, indulge in a classic dessert, such as crème brûlée.



+ OCCASION PAIRINGS:

Decadent occasions like birthdays, summer sunsets and all-night girls' gab sessions.



+ SRP: \$13.99



+ CABERNET SAUVIGNON

WE CAN'T CALL IT A LOVE POTION— NOT LEGALLY, ANYWAY



+ TASTING NOTES:

Aromas of cedar box, dried tobacco leaves and mission fig lead to flavors of black cherries, sugar plums and a hint of vanilla. This Cabernet Sauvignon is intentionally light in tannins, making for a very smooth finish on the palate.



+ GRAPES/ORIGIN:

Cabernet Sauvignon/California



+ FOOD PAIRINGS:

This smooth Cabernet Sauvignon pairs well with beef stroganoff, prime rib and roast goose, or vegetarian options such as a savory cheese and onion quiche. Its robust flavors also complement grilled beef skewers with green and yellow peppers, onions and tomatoes. For a sumptuous delight, keep it simple with rich dark chocolate.



+ OCCASION PAIRINGS:

Full-flavored events like first dates, job promotions, anniversaries and dinner parties.



+ SRP: **\$13.99**

+ PROSECCO

**FUN AND FLIRTY, THE PERFECT MATCH
FOR BRUNCH, COCKTAIL HOUR—
OR THAT HOT NEW DRESS**



COMING SOON...

P.S. MATCH PROSECCO

P.S.

MATCH

it brings people together.

#PSMATCH



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