



HONEST COOKING

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WINES PERFECT FOR EVERY TYPE OF EASTER DISH

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Cedar + Salmon 2018 Pinot Gris Willamette Valley and Ham

Crisp, with notes of lemon and tropical fruits, this is the perfect wine to refresh your palate between bites of salty ham. This bottle plays well with the fresh spring veggies that will be on the table, too. Buy a bottle for Easter and keep a second one to open the next time you're enjoying a simple roast chicken for dinner.

3 BADGE BEVERAGE CORPORATION

Cedar + Salmon 2016 Cabernet Sauvignon Horse Heaven Hills and Grilled Rack of Lamb

So you know what to pair with roasted lamb or a lamb burger, but what about a medium-rare grilled rack of lamb? These meat lollipops are some of our favorites of the Easter spread and they pair perfectly with the rich, dark fruit and warm spice flavors of this wine. It's the perfect grape to play with the smokiness from the barbecue, too.

CEDAR + SALMON / PINOT GRIS AND CABERNET SAUVIGNON