



HONEST COOKING&TRAVEL

April 9, 2025

**PERFECT WINE PAIRINGS FOR EVERY TYPE OF EASTER DISH –
FROM BRUNCH TO DINNER**

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Plan the perfect Easter menu with 13 expert wine pairings for lamb, ham, brunch, salmon, and spring veggies. From brunch to dinner, here's what to pour.

As Easter approaches, the menu planning begins—but have you thought about which wines will complement your feast? Whether you're serving a traditional roasted lamb, a springtime brunch spread, or something unexpected, the right bottle can transform your holiday meal from delicious to memorable. We've curated a selection of exceptional wines that pair beautifully with classic Easter dishes, from robust reds that stand up to hearty lamb to crisp whites that bring out the best in spring vegetables.

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Cedar + Salmon 2022 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.

Cedar + Salmon 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 & CABERNET SAUVIGNON