



## **Recommended Chocolate Pairings**

\*Always choose a beverage that is served at room temperature or slightly warmer (i.e. coffee)

\*Always sip then take a bite, or take a bit then sip; follow the taste with the pairing.

### **WINE & CHOCOLATE PAIRING GUIDELINES:**

- Low to very low acid wines
- Low to very low tannin wines
- PLUSH, SOFT & FRUIT FORWARD wines recommended
- RED WINES BETTER SUITED VS WHITE, ROSE OR MOST SPARKLING WINES
- NOT IDEAL: Pinot Noir, Sangiovese, Cabernet Sauvignon and Nebbiolo are generally not ideal to pair with chocolate due to their acid and or tannin structure.

### **IDEAL RED WINES:**

- Zinfandel
- Zinfandel-based blends
- Corvina & Valpolicella blends (i.e. Amarone)
- Merlot & Vintage Bordeaux blends
- Gamay (Beaujolais)
- Lambrusco (sparkling semi sweet red wine from Italy)

### **FORTIFIED**

- Tawny Port (Colheita, 10 or 20 yr)
- Reserve/LBV/Vintage Port
- Ruby Port
- Sherry: Pedro Ximenez
- Madeira: Bual/Malmsey
- Brandy

### **BEER**

- Porter
- Stout
- Oatmeal Stout

### **TEQUILA**

- Silver
- Reposado

## COFFEE

- Black
- Cafe Latte

## KU'IA SUGGESTED PAIRINGS:

- **Morgon Vieilles Vignes Beaujolais (France):** Dark Single Origin Chocolates (Maui Estate Dark, Wild Amazon Dark, Costa Esmeraldas, Ecuador Dark Unflavored)
- **Maui Brew Co. Coconut Hiwa Porter (Maui, HI):** Dark Milk Chocolate, Maui Grown Cappuccino Milk Chocolate
- **Taylor Fladgate 20-yr Port (Oporto, Portugal):** Dark Chocolate Flavors (Blood Orange, Mango, Guava, Calamansi, Lemongrass)
- **Maui Wine “Mele” Red Blend (Maui, HI):** Dark Blood Orange, Dark Mango, Dark Ecuador Unflavored, Dark Milk Maui
- **Maui Wine “Lehua” Raspberry Wine (Maui, HI):** Dark Maui Estate, Dark Ecuador Unflavored
- **Casamigos Blanco Tequila (Jalisco, MX):** Dark Mango, Dark Calamansi
- **Bedrock Heritage Zinfandel Blend (Sonoma, CA):** Dark Maui Estate, Dark Wild Amazon, Dark Blood Orange, Dark 2% Maui Mokka Coffee
- **Cafe Latte:** Dark or Dark Milk Peppermint
- **UNUSUAL SUGGESTION: Maui Wine Hula o Maui Sparkling Pineapple Wine (Maui, HI):** Dark Milk Lemongrass, Dark Calamansi