

# PAIRING OMAHA STEAKS & WINE

Pairing food and wine is not some mysterious practice better left to the experts, but in fact, it's something anyone can learn. All it takes is some basic understanding and a bit of hands-on-glass exploration. Bold reds complement the flavors of an equally rich meal, while bright, fresh whites are natural partners for lighter dishes. Then, invite someone to share in the gourmet adventure, and let the delicious fun unfold from there. *Bon appetit and cheers!*

## Omaha Steaks 1917 Chardonnay 2022, France

Omaha Steaks 1917 Chardonnay is a perfectly balanced, medium-bodied white with vibrant citrus, orchard fruit, and spice aromas. The palate offers ripe peach and vanilla flavors, with welcoming freshness and elegance.

### TASTE WITH:

- Air-Chilled Boneless Chicken Breasts
- Wild Argentinian Red Shrimp
- Chicken Fettuccine Alfredo
- Your Favorite Soft Cheese

### NOTES:



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**PRO TIP:** Pair with the sauce. Chardonnay is a classic choice for creamy mushroom and rich, savory butter sauces.



## Omaha Steaks 1917 Red Blend 2022, Portugal

Omaha Steaks 1917 Red Blend is a blockbuster, full-bodied red with black cherry, violet, and toasty spice aromas. The palate delivers flavors of dark berries, black plum, and a distinct smoky note from oak aging, plus velvety tannins and a long, concentrated finish.

### TASTE WITH:

- Filet Mignon Burgers
- Seared Boneless Pork Chops
- Split Baby Back Pork Ribs
- Anything from the BBQ

### NOTES:



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**PRO TIP:** Cooking method matters. Grilled and barbecued meats work well with wines that have smoky notes.



## Omaha Steaks 1917 Cabernet Sauvignon 2021, Dry Creek Valley

Omaha Steaks 1917 Cabernet is a full-bodied Sonoma red with black cherry, black currant, and cranberry aromas. The rich palate offers vibrant black fruit and spice, supported by hints of cocoa and vanilla on the long, complex finish.

### TASTE WITH:

- Butcher's Cut Filet Mignon
- Filet Mignon Burgers
- Ribeyes & Porterhouses
- Boneless Heart of Prime Rib Roast

### NOTES:



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**PRO TIP:** Cabernet is steak's BFF. The high tannins bind to the fat, softening the wine while cleansing your palate.



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