



SOUTH DOMINION VINEYARD

Dionne Blanc paired with Grilled Chicken Skewers

Dionne Blanc Wine Notes:

Our Dionne Blanc is a medium-bodied off-dry white wine with an aroma of pear, apricot, and vanilla, with hints of caramel. It's a versatile wine that pairs well with a variety of dishes, making it perfect for summer grilling.

Pairing Recipe:

Grilled Chicken Skewers

Ingredients:

- 1 lb chicken breasts, cut into 1-inch cubes
- 2 tbsp olive oil
- 2 tbsp lemon juice
- 1 tbsp honey
- 2 cloves garlic, minced
- 1 tsp dried oregano
- Salt and pepper to taste
- Wooden skewers (soaked in water for 30 minutes)

Instructions:

1. In a bowl, mix olive oil, lemon juice, honey, garlic, oregano, salt, and pepper.
2. Add chicken cubes to the marinade, cover, and refrigerate for at least 1 hour.
3. Preheat the grill to medium-high heat.
4. Thread the marinated chicken onto the skewers.
5. Grill the skewers for 10-12 minutes, turning occasionally, until the chicken is fully cooked and slightly charred.
6. Serve hot with a glass of Dionne Blanc 21.