



BEAN + WINE PAIRING GUIDE

Explore wines, beer, and seltzers
that complement the flavors and
textures of High Plains beans.

BEAN + WINE PAIRINGS

BEAN VARIETY	WINE VARIETALS	WHY IT WORKS
PINTO BEANS	Tempranillo, Carménère	Earthy, nutty flavors align naturally with Tempranillo's rustic profile. Carménère adds spice and herbal notes that complement Southwestern and Latin-inspired dishes.
BLACK BEANS	Malbec, Syrah	Dark fruit, spice, and moderate tannins complement the richness of black beans, especially in Latin American and smoky preparations.
MAYOCOBA BEANS	Viognier, Chenin Blanc	Creamy, buttery texture and subtle sweetness make Mayocoba one of the best bean pairings for expressive white wines.
SMALL RED BEANS	Zinfandel, Grenache	Bright fruit and peppery spice complement the bean's robust flavor and chili applications.
GREAT NORTHERN BEANS	Sauvignon Blanc, Unoaked Chardonnay	Mild flavor profile benefits from clean, crisp wines that enhance rather than overpower the bean.
ORCA BEANS	Pinot Noir, Gamay	Delicate flavor and striking appearance pair well with lighter-bodied reds that emphasize elegance over intensity.
GARBANZOS/ CHICKPEAS	Vermentino, Albariño	Mediterranean heritage pairing. Citrus, mineral, and herbal notes elevate hummus, salads, and chickpea-forward dishes.
LENTILS	Grüner Veltliner, Sauvignon Blanc	Earthy lentils benefit from bright acidity and freshness, creating a balanced, food-friendly pairing.

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CRANBERRY BEANS (BORLOTTI)	Pinot Noir, Barbera	Nutty, chestnut-like flavor and creamy texture complement Pinot Noir’s earthy elegance. Barbera provides acidity for richer preparations.
DARK RED KIDNEY BEANS	Malbec, Syrah	Dense texture and robust flavor stand up to structured reds, especially in chili, stews, and hearty dishes.
LIGHT RED KIDNEY BEANS	Viognier, Chenin Blanc	Gentler than Darks, these beans pair well with softer tannins and medium-bodied reds.
GREEN BABY LIMA BEANS	Zinfandel, Grenache	Delicate, buttery flavor pairs with aromatic whites that offer richness without overwhelming the bean.
BABY LIMA BEANS	Sauvignon Blanc, Unoaked Chardonnay	Creamy texture mirrors the mouthfeel of these wines while acidity keeps the pairing balanced.
LARGE LIMA BEANS (BUTTER BEAN)	Pinot Noir, Gamay	Rich, luxurious texture can handle fuller-bodied white wines with depth and structure.
BLACK EYED PEAS	Vermentino, Albariño	Southern-style preparations pair beautifully with Viognier’s floral character or the versatility of a dry rosé.
9 BEAN BLEND	Grüner Veltliner, Sauvignon Blanc	The broad range of flavors calls for versatile wines that can complement multiple bean classes simultaneously.

BEAN + BEER PAIRINGS

BEAN VARIETY	WINE VARIETALS	WHY IT WORKS
PINTO BEANS	Amber Ale, Vienna Lager	Malty, toasted flavors complement the earthy, nutty character and rich broth of pinto beans.
BLACK BEANS	Porter, Dark Lager	Roasted malt and subtle chocolate notes pair naturally with the earthy, slightly sweet character of black beans.
MAYOCOBA BEANS	Belgian Blonde Ale, Kölsch	Light, creamy, and approachable; these beers complement the bean's buttery texture without overpowering it.
SMALL RED BEANS	Irish Red Ale, American Brown Ale	Rich malt character supports the bean's delicate sweetness and deeper flavor profile.
GREAT NORTHERN BEANS	Pilsner, Helles Lager	Crisp and clean styles allow the mild, nutty flavor to remain the focus.
ORCA BEANS	Cream Ale, Saison	Versatile and elegant, matching the bean's delicate flavor and visual appeal.
GARBANZOS/ CHICKPEAS	Belgian Witbier, Wheat Beer	Citrus and spice notes enhance hummus, Mediterranean dishes, and roasted chickpea applications.
LENTILS	Saison, Belgian Pale Ale	Peppery yeast character complements the earthy and savory notes of lentils.

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BEAN VARIETY	WINE VARIETALS	WHY IT WORKS
CRANBERRY BEANS (BORLOTTI)	Bière de Garde, Amber Lager	Nutty, chestnut-like flavors pair beautifully with malt-forward European styles.
DARK RED KIDNEY BEANS	Robust Porter, Imperial Red Ale	Big flavor meets big flavor. These beers stand up to chili, stews, and hearty preparations.
LIGHT RED KIDNEY BEANS	Brown Ale, ESB (Extra Special Bitter)	Moderate malt and restrained bitterness complement rather than dominate.
GREEN BABY LIMA BEANS	Belgian Tripel, Blonde Ale	Light fruit and subtle sweetness elevate the bean's buttery qualities.
BABY LIMA BEANS	Cream Ale, Hefeweizen	Soft mouthfeel mirrors the bean's creamy texture.
LARGE LIMA BEANS (BUTTER BEAN)	Belgian Dubbel, Märzen	Rich, rounded malt character complements the luxurious texture of butter beans.
BLACK EYED PEAS	Southern Pilsner, Blonde Ale	Light, refreshing styles pair well with traditional Southern preparations.
9 BEAN BLEND	Farmhouse Saison, Amber Ale	Complex blend benefits from versatile beers that can accommodate multiple bean flavors.

BEAN + SELTZER PAIRINGS

BEAN VARIETY	WINE VARIETALS	WHY IT WORKS
PINTO BEANS	Lime, Mango	Bright citrus and tropical fruit balance the earthy, nutty character of pinto beans.
BLACK BEANS	Black Cherry, Blackberry	Dark fruit notes complement the richness and depth of black beans.
MAYOCOBA BEANS	Peach, Pear	Soft fruit flavors mirror the bean's creamy, buttery texture.
SMALL RED BEANS	Blood Orange, Raspberry	Slightly tart fruit flavors complement hearty bean dishes and chilis.
GREAT NORTHERN BEANS	Lemon, Cucumber, Lime	Clean, crisp flavors pair well with the bean's mild profile.
ORCA BEANS	Grapefruit, Elderflower	Light and elegant flavors match Orca's delicate character.
GARBANZOS/ CHICKPEAS	Lemon Basil, Citrus	Mediterranean-inspired flavors naturally complement hummus and chickpea-based dishes.
LENTILS	Apple, Pear, Ginger	Fresh, earthy-friendly flavors enhance lentil salads and soups.

BEAN + SELTZER PAIRINGS

BEAN VARIETY	WINE VARIETALS	WHY IT WORKS
CRANBERRY BEANS (BORLOTTI)	Cranberry, Pomegranate	Fruit-forward seltzers complement the bean's nutty, slightly sweet profile.
DARK RED KIDNEY BEANS	Blackberry, Cherry Lime	Bold flavors stand up to rich stews, chili, and hearty preparations.
LIGHT RED KIDNEY BEANS	Strawberry, Cherry	Softer fruit flavors complement the bean's moderate flavor intensity.
GREEN BABY LIMA BEANS	Honeydew, White Peach	Light fruit and subtle sweetness elevate the bean's buttery qualities.
BABY LIMA BEANS	Pear, White Peach	Smooth, subtle flavors pair with the bean's creamy texture.
LARGE LIMA BEANS (BUTTER BEAN)	Peach, Apricot	Rich fruit flavors complement the luxurious "butter bean" mouthfeel.
BLACK EYED PEAS	Peach, Apricot	Refreshing Southern-inspired pairing for salads and traditional dishes.
9 BEAN BLEND	Mixed Berry, Citrus Blend	Versatile flavor profiles that can work across multiple bean classes in the blend.



**YOU'VE FOUND YOUR PAIRING.
NOW FIND YOUR PLATE.**

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