

BBQ Wines!



David & Emily Margulis
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Spring has finally crept in from around the snow. Flowers are blooming. The weather is warming, and that means its time to dust off the BBQ and start grilling! So you got your dogs, your brats, your burgers, steaks and veggies. But what kind of wine do you serve with all this artery clogging happiness. Never fear Emily and Dave are here! Anyone can pair a white wine with chicken, and a red wine with red meat, but what wine goes with hot dogs and beans? The first rule is always choose a wine you enjoy drinking.

Rosé

A glass of chilled rosé on a warm spring or summer evening, will set the mood. Think of a glass of rosé as an appetizer. Rosé combines the crispness of white wine with the flavors of strawberry or watermelon. Perfect sipping on a warm afternoon.

Sauvignon Blanc, or Dry Riesling

Sauvignon Blanc or other white wines like riesling with high acidity will go well with your barbecued fare or pork roast.

Most red wines

Will go well with simple barbecued meats. A young Cabernet Sauvignon or a light fruity Gamay would go well with fish or chicken. For steaks, a rich Spanish Rioja, or a wonderful Malbec, Argentina's signature red.

BBQ sauce

For food covered in barbecue sauce, you'll want a wine that won't try to compete with the flavor but complement it. Australian Shiraz, or Italian Super Tuscan will make the meal. Don't forget Zinfandel. **NOT WHITE ZINFANDEL** If white's your preferred choice, a German Riesling or Gewurztraminer. with their slightly sweet flavor go nice with spicy sauces.

Don't think we forgot about the Franks and Beans. Try a nice California Merlot, or French style Riesling if you prefer white wine.

If your taste leans towards spicy and saucy here are a few suggestions based on style of BBQ.

Lexington Style BBQ - mostly pulled pork with a tomato-vinegar sauce.

Eastern Style BBQ - mostly pulled or chopped pork with a vinegar hot pepper sauce.

Try semi-sweet, acidic whites and rosés such as Riesling, Gewurztraminer, Pinot Grigio, and for those who must have it White Zinfandel. Also try these fruity reds. Pinot Noir. Malbec, or Sangiovese.

For more Smoky and sweet sauce:

Kansas City Style - Mostly pork ribs, or beef brisket. with thick sweet and tangy sauces.

Memphis Style - Dry rub ribs and a thin tomato sauce on the side.

Texas Style - Mostly sliced beef brisket with a thick sweet and spicy tomato based sauce.

Try Zinfandel, Tempranillo, or Syrah.

Don't Forget Sangria is a great Spring and Summer wine experience. for some taste bud pleasing Sangria recipes drop us an email and we will send you some of our favorites.

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