

HOLIDAY WINE PAIRING GUIDE



PRINCIPLES TO PAIRING BEEF WITH ALCOHOL



1

SIMPLE SENSES

Your smell is the strongest sense, so use this to your advantage. Take a few short sniffs of the wine to get a good hint of the flavor profile. Don't forget your other senses though. Mouthfeel is important to determine the "weight" or "body" of the drink and the dish be similar.



2

POWER MATCHING

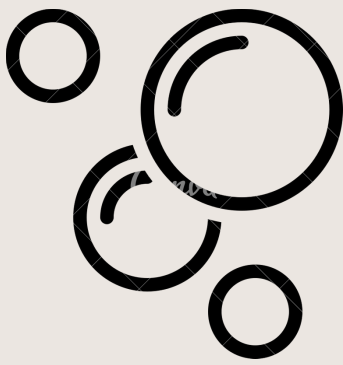
You can't go wrong matching a flavor of the drink with flavor of the dish. Robust flavors should be paired with a robust wine. A general rule-of-thumb is the beefier flavor the dish or cut has, the more robust or flavorful beverage you'll want. You also can't go wrong if you match the dish's region with a drink from the area.



3

BALANCE THE SCALES

If you have a spicy dish, a high alcohol content drink will keep your mouth on fire while balancing it with something smoother and lower alcohol content will balance the heat. A dish like creamy pasta would be best with a lighter drink as it will help cut through the flavors.



4

SCRUB THE BUBBLES

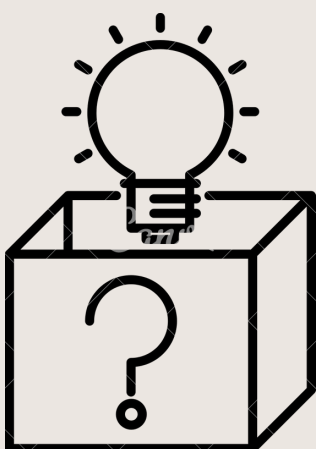
With wine, the drier the drink, the better it matches with fattier cuts.



5

USE IT IN THE DISH

Whatever you use to cook, whether it's beer or wine, should be something that you would want to pair and drink with the meal.



6

GO OUT OF THE BOX

When it comes down to it, it's all about your personal preference. Be brave and try your own pairings! If you're hosting a party, know your audience and their preferences (or ask their preferences). Finally, don't be afraid to experiment and try different dishes and drinks!