

Wonderful Wine Pairings For Every Season

(NAPSA)—You’ve probably heard that red wine goes with meat and white wine goes with poultry—and that summertime calls for chilled, white wines while wintertime necessitates the warmth of reds. While these “rules” can be helpful, consider pairing wine and food based on weight, texture and flavors. Gina Gallo, third-generation winemaker for Gallo of Sonoma, encourages wine drinkers to enjoy different varietals throughout the year and try unexpected pairings.

Red and White Winter

Invite friends over for a meal of winter’s comfort foods, including beef stew and lasagna. Gallo of Sonoma’s Syrah and Merlot are traditional and delicious matches for these dishes. For something different, however, try serving Chardonnay with hearty foods, such as butternut squash soup or roasted rosemary chicken. “Chardonnay helps balance the heat and weight of the meal, and its buttery undertones add complexity to the palate,” advises Gina. “White wines don’t need to be reserved for summer meals alone.”

Spring Free of the Cold

Celebrate spring by infusing meals with the season’s best produce, either from your garden or the local farmer’s market. Pasta primavera is an easy meal to prepare and the citrus notes of Pinot Gris enhance vegetable flavors while the spiciness and earthy complexity of Pinot Noir gives the meal an unexpected kick. Experiment with different wines as new, fresh vegetables become available each week.

A Saucy Summer

Summertime is perfect for experimenting with different marinades, such as lemon basil over



chicken breast and teriyaki with beef. Side dishes, like balsamic-glazed onions, tomatoes, peaches and plums, are irresistible when grilled. And speaking of fruit, citrus-flavored Pinot Gris with grilled produce is a dream combination. To tempt the palate with grilled beef in an unexpected summer pairing, the cocoa notes of Cabernet Sauvignon complement teriyaki’s sweetness.

Fall Outside

“One of the most special meals for my family is our annual harvest dinner, when we celebrate Sonoma’s favorite season,” Gina says. “To gear up for our new wine vintages, we remember our favorites by serving them with the meal.” Embrace autumn with an outdoor feast, taking in the beautiful panorama of colors, both on the table and trees. Invite guests to bring their favorite wines and experiment with different pairings, noting how they affect the taste of each dish.

Wines of every kind are available year round. Continue to expand your wine horizons in every season and take pleasure in pairing your favorites with the freshest foods available.