



## Barbecue Meat Suggested Wine Pairings

- **Sweet and Tangy Barbecue Sauce:** Petite Sirah, Monastrell, Tannat, Pinotage, a lighter or younger Zinfandel, Chenin Blanc-Viognier blend
- **Spicy Mustard Barbecue Sauce:** Sangiovese, Montepulciano d'Abruzzo, California or New Zealand Pinot Noir, Oaked Chardonnay, Roussanne-Marsanne blend
- **Classic Kansas City Style Barbecue Sauce (sweet & smoky):** Old Vine Zinfandel, Carménère, Cabernet Franc, Cabernet Sauvignon or a Cabernet blend
- **Plain Barbecue Pork:** Zinfandel (or Primitivo), Port on the Rocks, Dry Riesling, Garnacha
- **Plain Texas-Style Beef Brisket:** Tempranillo, Australian Shiraz, GSM Blend
- **Burgers and Beef:** Sangiovese (or Chianti), Syrah, Merlot, Cabernet Franc, and if it's ribs, Zinfandel.

Typically, when we grill, we grill meat (meat is anything other than fish). As a general rule, red wines pair excellently well with barbecue-grilled meats. Why? Well, it's because the umami (savory flavor) and fat in the meat will balance out the tannin in red wine, making for a delicious mouthwatering experience. Although there are a few whites listed above that will certainly compliment the sauce used.

For pork barbecue, you're often seasoning with sweet, spicy, smoky, and tangy flavors and matching sauces. In this case, you can use your wine to balance the smoke and spice of your grilled pork with something fruity that has similar smoky-spicy flavors. For example, a Zinfandel (a perfect wine for grilling) that's medium- to full-bodied with plenty of backbone will do the trick.

ENJOY!!