

GREAT WINES WITH AMERICA'S FAVORITE GRILLED FOODS

as featured on wineanswers.com

According to the 2000 Weber® GrillWatch™ survey, America's top five favorite grilled foods are steak, hamburgers, chicken, ribs and pork chops. The next time one of these favorites hits the grill, try these simple wine pairings.

FAVORITE GRILLED FOODS with recommended grilled sides	WINE SUGGESTIONS
Steak ✓ Try grilled asparagus and tomatoes	There is nothing better with steak off the grill than the richness and distinct flavor of Cabernet Sauvignon . For those who favor a hearty red with a spicy overtone, a Shiraz from Australia will be sure to please.
Hamburgers ✓ Try grilled potatoes	The all-American backyard favorite is great with Zinfandel – red for those who like a dry, flavorful accompaniment to their burgers, or White Zinfandel for those who like the soft and luscious fruit flavor that perfectly balances grilled onions and tart condiments such as mustard.
Chicken ✓ Try grilled red, yellow and green bell peppers	Grilled chicken can be great with almost any wine, but the bell peppers are well served with Sauvignon Blanc for those who favor a crisp white wine, or a Chianti , with its light and easy-to-enjoy spiciness for a red wine pairing.
Ribs ✓ Try grilled corn	A wine with lots of flavor is called for when grilling with barbecue sauce. A peppery Syrah , with great texture and flavor intensity, or (for those who prefer white or fresh, fruity wines) a dry Riesling from California, Oregon or Washington state will nicely fit the bill.
Pork Chops ✓ Try grilled pineapple and/or peaches	Grilled pork chops are always a good match for the smooth and mellow flavors of Merlot , and the grilled pineapple will accentuate the match. Chardonnay offers a great companion of fruit flavors for a white wine pairing.