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SUMMERTIME GRILLED FAVORITES WITH WINE

Wine Market Council and wineanswers.com Offer Simple Wine Pairings for Summer Standbys

Wine is a delicious beverage to sip with this season's favorite grilled foods. "Of course, the best advice in pairing wine with any food is to enjoy the wines you like with the foods you like," says Wine Market Council President John Gillespie. But for those seeking a little guidance, try these simple wine pairings the next time one of these favorites hits the grill.

GRILLED FOOD	WINE PAIRING TIPS
Steak	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.
Hamburger	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	Grilled chicken can be great with almost any wine. If you prefer white, the classic combination to try with chicken is a dry, fruity Chardonnay . Try a Chianti , with its light and easy-to-enjoy spiciness for a red wine pairing.
Ribs	A wine with lots of flavor is called for when grilling with BBQ sauce. A peppery Syrah , with great texture and flavor intensity, or (for those who prefer white or fresh, fruity wines) a dry Riesling from New York or Washington State will nicely fill the bill.
Pork Chops	Grilled pork chops are always a good match for the smooth and mellow flavors of Merlot . Chardonnay offers a great companion of fruit flavors for a white wine pairing.
Sausages	A light red wine like Beaujolais will stand up to, but not overpower, a mild, savory sausage. A Valpolicella from Italy goes especially well with Italian-spiced sausages, as its light body and fresh fruitiness are nice complements to the mild spices.
Seafood	A medium to full-bodied Chardonnay is bold enough to handle grilled seafood – one with generous tropical fruit or buttery flavor will provide an especially tasty match. A Pinot Noir , with its generous aromas and fine texture, is also a great choice.
Vegetables <i>(grilled with olive oil)</i>	Merlot works very well with many vegetables, and has the body to stand up to the flavor of grilling. An herbaceous Sauvignon Blanc will also pair well with vegetables, and is still tart and crisp enough to work well with the olive oil.

* For more great wine and summer grilling advice, visit wineanswers.com