



Wine Tasting For Two

While Valentine's Day only comes once a year, it really doesn't have to be a holiday to have a glass of wine with your partner. In fact, a 4 Glass Wine Flight.jpg

A fun evening idea is to re-create a wine tasting for two in the comfort of your own home. Go to a great wine store and ask for help.

Ask what foods pair nicely with the different wines (preferably finger foods like cheese, chocolate or fruit) and show off your knowledge. We all know cheeses, fruit and chocolate pair well with most wines. Here are a few light finger foods that are exactly the kind of things

Smoky Three Cheese Fondue

Gouda, gruyere and swiss cheeses combine for a warm, gooey dip that you're going to want to dunk bread, veggies and more into.

Baked Brie With Figs & Walnuts

Figs, brie and nuts are going to pair well with the flavorful grapes in your glass.

Buttered Parmesan Crostini

Butter, garlic and cheese combine for an irresistibly flavorful snack. You won't be able to eat just one.

Roasted Fruit & Cheese Plate

Warm fruits and cheeses make for a sweet and savory light dish that will surely be a hit.

Popcorn With Sesame Glazed Pistachios

Salty and easy to pop in your mouth with only one hand (the other's holding your glass, of course). It's pretty much the perfect snack.

Numerous Wines pair well with the food suggested here.

Serving tray & flight.jpg

For example Brie can be mild and slightly chalky or decadently gooey and quite strong in flavor, so pair it with fruity reds such as Merlot or Pinot Noir. For the popcorn with sesame glazed pistachios we recommend finding a medium-bodied cab or a French Chardonnay. Pinot Noir and Pinot Grigio are also good pairings for buttery pasta.

Dry wines go well with fresh fruit. Try whites and even reds with fruit such as peaches, apricots, melons and figs. Sweet wines, of course, pair well with fruit.

Finally for dessert it's easiest to focus on the different "dessert" categories when selecting wine:

- Custard and vanilla
- Fruit and spice
- Caramels and chocolates

In general, as the colors of the dessert get darker, the wine gets darker. For caramels and chocolates suggested wine pairings include Merlot, Pinot Noir, and Cabernet Sauvignon.

These are just a few suggestions, so be sure to talk to your wine store representative for additional wine and food pairing recommendations. The main objective is to have fun and to create a relaxed and romantic evening. Turn off the television and unplug from social media.