



VINE & DINE BISTRO: WINE PAIRING PRINCIPLES

Use this quick-reference guide to recommend wines that create balance, contrast, or use flavors that compliment dishes during guest interactions.



Balance: Aim to match richness with acidity and sweetness, preventing either one from overpowering the other.



A harmonious wine pairing strategy focuses on creating *balance* between food and wine. Consider the intensity and weight of both the dish and the wine.

Example: Pair a *rich chocolate dessert* with a sweet dessert wine like Port or late-harvest Riesling. The wine's sweetness balances the dessert's richness.



Contrast: Consider how acidity cuts through richness, or sweetness balances spice.



Sometimes, the best pairings come from *contrast*. This approach enhances the flavors of both the food and the wine by playing with opposing elements.

Example: Pair *spicy Thai food* with an aromatic, slightly sweet wine such as Gewürztraminer or Riesling. The wine's sweetness and aromatics cool the palate and complement the spice.



Complementing Flavors: Look for common aromas and flavors to create a cohesive and memorable pairing.



Complementary pairings involve finding wines that share similar flavor profiles with the dish. This creates a synergistic effect, enhancing the overall dining experience.

Example: Pair a *grilled steak* with a full-bodied red wine like Cabernet Sauvignon. The wine's tannins and dark fruit flavors complement the richness and savory notes of the steak.