

Fabulous Food & Wine



Wine Tips From The Experts

(NAPSA)—A sommelier is one of those sophisticated people who know about wine, sniff corks in restaurants and use words like “bouquet” when they’re not talking about flowers. Even without having to have someone like that at your table, you can get the perfect wine for your meal if you follow a few simple guidelines.

For instance, according to wine expert Evan Goldstein, “grilling beef results in charry, rich caramelized flavors that are a great complement to the typically toasty and smoky nuances, not only found in Cabernet Sauvignon, but in many California Merlots, Zinfandels and Pinot Noirs.”

Even among red wines there are differences that affect what wine goes with what dish. Merlot may seem to go with everything, but Goldstein doesn’t recommend it with a number of dishes, including steak tartare, beef with curry and coconut milk or carpaccio.

“When pairing wines with lean grilled beef, it’s important not to



You can beef up your wine knowledge and impress your friends when dining out.

serve a wine that features heavy tannins,” says Goldstein. “Save those wines for more fatty meats.” He suggests lighter styled wines, such as Pinot Noir, or Syrah, Merlot, Cabernet Sauvignon and Zinfandel.

Here are a few of Goldstein's

wine recommendations designed to pair well with slowly lean grilled beef:

- 2000 Clos du Bois Sonoma County Zinfandel—“This is an easy-to-drink style of Zinfandel, offering fruit complexity, without high alcohol levels.”

- 2001 Clos du Bois Sonoma County Pinot Noir—“A soft red wine, loaded with fragrant aromas of dried cherries, caramel and toffee—great with grass-fed beef hamburgers.”

- 2000 Clos du Bois Sonoma County Merlot—“This round, ripe Merlot features luscious flavors of blackberry and toasty oak. It is a medium-bodied wine that will pair beautifully with a grilled London broil.”

- 1999 Clos du Bois Alexander Valley Reserve Shiraz—“Full of rich, spicy fruit, this wine will complement a thick, juicy rib eye steak.”

For more food and wine recipes and tips, visit their Web site, www.closdubois.com.