

WINES *with* CHOCOLATE

Winter's cold is here which means Valentine's Day, skiing and enjoying hearty winter meals. All that means we are all letting our sweet tooth loose & eating more desserts — especially CHOCOLATE desserts!

This presents a special challenge because sweet, chocolaty desserts often make wines taste thin, acidic, and bitter. While we all want to Get Mo'Wine, we really don't want to Get Mo'Bitter! What to do?

Tip of the Month: Wine should be sweeter/less bitter than the food.

Our Get Mo'Wine and Chocolate tasting flights include a fun mix of offerings, from sweet to dry whites and sparkling wines, to red wines with low to moderate tannins. Enjoy!

As always, if you need specific advice, just email me: **Pat@TheWineDodd.com**

Cheers to you and yours!

—Pat Dodd

The Wine Dodd



Learn more about Wine Pairings at visitmodesto.com/mowine or point your camera at the QR Code here.

PAIRING

WINE *with* CHOCOLATE

WINE & CHOCOLATE PAIRING CONSIDERATIONS

Palate Facts	Wine Pairing Guidelines with Chocolate
1.) Sweet CANCELS Sweet	The wine should always be MORE SWEET than the Chocolate.
2.) Bitter + Bitter = MoBitter!	The wine should always be LESS BITTER than the Chocolate.

SOME SUGGESTED PAIRINGS USING THE ABOVE GUIDELINES

Styles of Chocolate	White Wines	Red Wines	Sparkling Wines
Milk Chocolate	Sweet Riesling, Late Harvest Semillon	Sweet Reds like Port and Late Harvest Zinfandel	Sweet Sparkling Wines like Asti Spumante, Sparkling Moscato, any labeled as "Doux" (term means "Sweet")
50%-65% Cacao Dark Chocolate	Semi-sweet Pinot Gris, Viognier	Low Tannin Reds like Pinot Noir, Grenache, Barbera, Zinfandel, and Red Blends	Semi-Sweet Sparkling Wines like Prosecco and any labeled as "Extra Dry" (term means "Semi-Sweet")
70-85% Cacao Dark Chocolate	Full-bodied whites such as barrel fermented/aged Chardonnay and Roussanne	Moderate Tannin Reds like Merlot, Syrah, GSM Blends, and Malbec	Dry Sparkling Wines like Franciacorta, Cava, or any labeled "Brut" (term means "Dry")



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