

GET NO WINE & BBQ

It's time to think backyard barbecue, BBQ chicken and ribs along with the libations that go with summer food off the grill! Wine with BBQ? The answer is yes...and we've turned to Pat Dodd, the Wine Dodd, to help figure out what wine is good with what style of BBQ.

There are some basic guidelines have to do with pairing wines with BARBECUED foods that range from Carolina Vinegar-Tomato Sauce to Buffalo Hot Wings, from Texas Salt and Pepper Brisket to Mexican Mole and Kansas City Sweet Sauce to Memphis Spicy Dry Rub...and the list goes on and on.

Pairing wine and BBQ is not as complicated as you think. From a pairing standpoint we group them broadly into three categories:

Sweet BBQ

Sauces that are NOTICEABLY sweet because of heavy doses of ketchup, brown sugar, molasses, honey, pineapple juice, etc.

Spicy BBQ

Sauces that are NOTICEABLY hot/spicy because of the addition of Mustard Powder, Chili Powder, Cayenne Pepper, Jalapeno, Horseradish, etc.

Savory BBQ

Sauces/rubs that DON'T have overt sweetness or spicy heat, focusing instead on salt/pepper/garlic/herbs, and maybe Soy or Worcestershire sauce, ginger, onion or mushroom powder, etc. mixed in. These may also be ketchup-based sauces with vinegar added to bring down the sweet taste.



Be sure to check out the restaurant page at **VisitModesto.com** to find your next great BBQ joint from the options we have here in town.

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PAIRING WINE *with* BBQ

BBQ STYLE	GUIDELINE TO CONSIDER	A FEW SUGGESTED WINES
Sweet	Sweet foods make dry wines taste "MO BITTER." Best to pair with a sweeter wine, or at least avoid dry wines with noticeable tannin or oak aging.	White: Riesling, Moscato, Sauvignon Blanc, Vouvray. Red: Pinot Noir, Grenache, Barbera, Zinfandel, Red Blends.
Spicy	Hot Spicy + Higher Alcohol = BURN, BABY, BURN. Scientists call this Chemesthesis, and it's why many people choose BEER to drink with this style of BBQ! But if you want wine and don't want a mouth on fire, consider "FIZZ" and avoid anything over 13% alcohol.	White: Prosecco, Asti Spumante, Pinot Grigio, Dry or Sweet Rose, Vinho Verde. Red: Lambrusco, Sparkling Red Moscato, Gamay, Sweet Red, Chianti.
Savory	Balanced and Savory = BRING ON THE BIG WINES	White: Oaked Chardonnay, Viognier, Gewurztraminer. Red: Merlot, Syrah/Shiraz, Malbec, Cabernet Sauvignon, Zinfandel.

As Always, if you need specific advice email:
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Pat Dodd
The Wine Dodd



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