

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



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PAIRING WINE *with* CHOCOLATE

Chocolate desserts have both sweetness and bitterness so it is even more important that we pick a wine that is sweeter/less bitter than the food.

Here are a few suggestions:

Wines to pair *with* Milk Chocolate

White Wines: *Riesling, Pinot Gris, Viognier, Late Harvest Semillon*

Sweet Red Wines: *Port and Late Harvest Zinfandel*

Sweet Sparkling Wines: *Asti Spumante, Sparkling Moscato or any labeled “Doux”*

Wines to pair *with* 50%-65% Cacao Dark Chocolate

Dry, Low Tannin Reds: *Pinot Noir, Grenache, Barbera, Zinfandel or any Red Blends*

Semi-Sweet Sparkling Wines: *Prosecco, any labeled “Extra Dry” (actually means “Semi-Sweet”)*

Wines to pair *with* 70%-85% Cacao Dark Chocolate

Dry, Moderate Tannin Reds: *Merlot, Syrah, GSM Blends, Malbec*
(Note: The Wine Dodd does not typically recommend Cabernet Sauvignon with chocolate!)

Dry Sparkling Wines: *Franciacorta, Cava or any labeled “Brut”*



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