

TOP OFF YOUR BURGER WITH A GLASS OF WINE

As featured on wineanswers.com

From chili cheeseburgers to Hawaiian-style pineapple-topped burgers, Americans can't get enough of this classic sandwich. In fact, hamburgers top the list as the most popular grilled food, according to the 2001 Weber® GrillWatch™ survey. And, whether you're into bold flavors or basic toppings, according to wineanswers.com, nothing tops off a burger better than a simple glass of wine. See below for specific pairings.

BURGER TOPPINGS	WINE SUGGESTIONS
✓ Lettuce, tomato, raw red onion, ketchup and mayonnaise	An Australian Shiraz or a Syrah from California can stand up to these varied flavors.
✓ Pickled relish and yellow mustard	White Zinfandel offers a soft and fruity balance to these piquant flavors.
✓ Grilled pineapple	Fruity Chardonnay for those who like white wine, or Beaujolais for those who prefer red.
✓ Grilled white onions and sautéed mushrooms with Swiss cheese	An Italian Chianti or a California Sangiovese will be great with the mushrooms.
✓ Chili Cheese Burger	The All-American Zinfandel has spiciness to match the chili.
✓ Black pepper, gorgonzola and hot mustard	Cabernet Sauvignon with a Burger? Yes, with this one.
✓ Avocado, cucumber and sprouts	White wine lovers will go for Sauvignon Blanc, those who like red choose Merlot.