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## WINE PAIRING PLAYS FOR GAME DAY SNACK FOODS

**Wine Market Council Offers Winning Wine Pairings for Super Snacking Stand-bys.\***

SNACK FOOD	WINE PAIRING TIPS
<b>Buffalo Wings</b>	Piquant and vinegary wings need white wines with a lot of acidity like <b>Sauvignon Blanc</b> or <b>Albarino</b> from Spain to stand up to the sharpness of the flavors. If the wings are exceptionally spicy, an off-dry <b>Riesling</b> from Germany or the United States also works well to tame the heat.
<b>Pizza</b>	With so many variations in its preparation, pizza matches well with many different wines. Keeping with the Italian theme, <b>Chianti</b> is a natural fit. Its tart cherry flavor and bright acidity meld well with any pizza's tomato sauce. Red wines from the <b>Barbera</b> grape, which is produced in Northern Italy's Piedmont area and parts of California also has a nice tang to accompany pepperoni or sausage. For a pizza emphasizing garlic or vegetables, try a <b>Pinot Grigio</b> .
<b>Chili/Sloppy Joes</b>	These quintessential American foods call for quintessential American wines. Try a lush, fruit-forward <b>Zinfandel</b> with a sloppy joe, the bright berry flavors will have affinity for the sweet, tomato flavors. With chili, a <b>Syrah</b> from the US or <b>Rioja</b> from Spain (with flavors of the Tempranillo grape) works wonders, as these wines have the same earthy and meaty characteristics.
<b>Veggies and Dip</b>	Crispy and crunchy crudité's call for a fresh, zippy white like <b>Sauvignon Blanc</b> or an unoaked <b>Chardonnay</b> from New Zealand, Australia or the United States. If you're in the mood for a red, try something light and fruity like a chilled <b>Beaujolais</b> from France or an inexpensive <b>Pinot Noir</b> from Oregon or California.
<b>Nachos or Quesadillas</b>	One of the best matches for anything with corn, such as chips or tortillas, is <b>Chardonnay</b> . This is the case here, as Chardonnay also will complement creamy cheeses and counterpoint the salsa. In the red category, <b>Zinfandel</b> likewise accompanies spicy salsa and <b>Merlot</b> can have a cooling effect. Consider drinking the reds slightly chilled.
<b>Submarine Sandwiches</b>	When you roll out that big sub at halftime, consider a big wine like <b>Shiraz</b> from Australia or even a <b>Malbec</b> from Argentina, which will happily go with any meat. If the sandwich has a spicy mustard flavor, go with a <b>Pinot Noir</b> from California or France ( <b>Burgundy</b> ). If the sandwich is a cheese steak, consider a <b>Cabernet</b> , which goes beautifully with beef.

\*For more great wine and food pairing advice, visit [www.wineanswers.com](http://www.wineanswers.com)