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Great wines for Valentine's Day

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It's almost Valentine's Day, which means couples everywhere will be planning a special dinner at home or a night out on the town.

Regardless of whether those choosing to celebrate their love this Valentine's Day stay home or go out, a nice meal is likely to be a big part of their plans. There's never a bad time to open a good bottle of wine, but this special occasion is perfect for opening a bottle of wine and making the dinner that much more special.

However, special doesn't always have to mean expensive. There are plenty of really good wines in the value category, and if you or your special someone isn't much of a wine drinker, you may prefer something more fun rather than fancy.

When it comes to matching wine and food, there is only one opinion that matters - your opinion. So, if you like a wine, drink it. Red wine with fish? Go for it. White wine with steak? Enjoy!

The idea is not to conform to someone else's ideas for what goes together if you don't enjoy that combination. But if you are wanting some simple guidelines, I always try to match the wine and food from the same region or country. An Italian wine with pasta or pizza. A nice French wine with French food. Having Mexican? If you want wine over beer, then try a South American wine.

As for types of wines that go well with foods, Pinot Noir and Merlot are good choices for red wine and Riesling and Pinot Grigio are good white choices.

I have included my recommendations below for great wines for this special occasion. If you can't find these, ask your wine store worker for something similar from the same location.

Tiefenbrunner Pinot Grigio 2015— This is another Italian classic. This white wine from Trentino-Alto Adige, Italy, is a great food wine and a crowd-pleaser. It has enough complexity going on to keep wine lovers happy and is easy to drink for newcomers. It offers up apple, pear and lemon aromas and flavors, with a rich, mouth-watering finish. It would go well with just about any seafood, salads, chicken or pasta with a cream sauce. It should cost about \$15.