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### Liquid

Ben Franklin's Booze

## Keeping It Casual: Junk food, meet fine wine

By **CHERYL FENTON** | October 31, 2012  15

Not every night calls for a petit filet topped with foie gras. Sometimes you just need a simple food fix — a few slices of thin crust or a big, beefy Five Guys. But a laid-back meal doesn't mean you have to throw back a Natty. Wine can pair perfectly with everyday eats, from BBQ wings on game day to takeout lo mein on a Tuesday. So we asked three Boston connoisseurs to recommend bottles to complement casual spreads. Prepare to uncork and unwind.



**Sean Prinz**  
GENERAL MANAGER  
AND WINE-DINNER  
HOST AT MARKET BY  
JEAN-GEORGES

#### WITH PIZZA

##### Peter Franus Zinfandel

"This zinfandel works great with the combination of toppings and tomato sauce. It's full of really dark, sweet fruit with aromas of blueberries that really pick up the sweetness in the tomato. The dark fruit as well as the nature of zinfandel will complement with equal spice and power."



#### WITH BARBECUE

##### Cain Cuvée NV5

"The subtle tannic structure and old-world finesse lend it to pairing well with the smokiness of barbecue sauce and really make your sauce's tang come to the foreground. It has aromas of berries, vanilla bean, and dark chocolate. There isn't a rough edge, so it works well with a variety of proteins, like chicken or ribs."



#### WITH BURGERS

##### Cadus Malbec 2007

"This wine is jammy, opaque with a black core and magenta rim. It's rich with chocolate, blackberry, and fierce earth. Its mass really complements a burger stacked with bacon and jack cheese."



#### WITH CHINESE

##### Movia "Lunar" Ribolla Gialla 2008

"I'm thinking sweet and sour, noodles, and miso flavors with this wine. It's unfiltered and has an orange hue to it. Tart apricot and firm acidity make for a great interaction between the spice and acidity in this cuisine."



**Brad Dalbeck**  
CO-OWNER OF SIP  
WINE BAR & KITCHEN

##### Edmeades Zinfandel for cheese and Decoy by Duckhorn Merlot for pepperoni

"You never want two acidic items fighting with each other. No one will win. The zin has a peppery flavor and high alcohol content. It's big and bold and able to stand up to the sauce. The merlot balances well with the spicier pizzas. The tannins counter well with the acidity. Big fruits always go well with red sauce."



##### Four Vines "Old Vine Cuvée" Zinfandel

"A cabernet sauvignon or syrah would be a natural. The Old Vine is a big, bold wine with a touch of spice that will complement it as well. It hangs around a long time in the palate and will stand up to the barbecue just as well."



##### 90+ Cellars Cabernet Sauvignon from Paso Robles

"A good burger needs a big red. Red meat needs a bold wine to hold up to it. A smooth pinot noir would get lost. This wine's heavy tannins and stronger alcohol content will stand up best."



##### Clean Slate Riesling

"Acidic wines would be too much of an overload. You never want acidic flavors together. It's like brushing your teeth after drinking OJ. It just doesn't work. A sweeter wine calms down the spicy style of Chinese foods, taking the heat off."



**TJ Douglas**  
CO-OWNER OF THE  
URBAN GRAPE

##### Zaccagnini "Robbana" Montepulciano d'Abruzzo

"A medium-bodied wine offers fruit to balance the salt in the cheese and acid to complement the acid in the tomato sauce. Depending on the toppings, you'll have a better chance of not over- or under-powering the pizza."



##### Mandrarossa Nero d'Avola

"You'll want a wine that's fruit-forward with medium acid, without tons of alcohol. When you have a spicy-hot dish, the alcohol enhances the heat and can make the food taste unpalatable. This is a super-juicy wine that offers flavors of black cherry and licorice. It's un-oaked with minimal alcohol, so it handles sweet, spicy, or hot barbecue."



##### La Maialina "Gertrude" Toscana

"However you like your burger, fermented dark red or purple juice with tannin and acid will complement it. If you get a heavier, more powerful style of red, it will stand up to the fat in the meat and your choice of condiments."



##### Alois Lageder Müller Thurgau

"Salt and spices are ingredient standouts in this cuisine. You should go with a highly aromatic, fruity wine with balanced acid and a little sweetness. This wine is very aromatic and can stand up to the intense flavors and aromas of Chinese food, but drinks like a sauvignon blanc."



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**Topics:** Liquid , Wine , food , junk food ,

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