

Wine Wisdom

A Guy's Guide To Wine

(NAPSA)—A lot of guys are more comfortable using a circular saw than a corkscrew, but that doesn't mean wines need to remain a mystery to men.

Guys usually say the subject of wine falls somewhere between confusing and terrifying. The truth is, wines pair well with ALL types of traditional "guy food"—including wings, pizza, mac & cheese and more.

Confused? Never fear—Dancing Bull wines offers tips, tricks and basic wine knowledge for any average Joe to know exactly what they need to know—and nothing else. Here are some excerpts from their "Guy's Guide to Wine."

Choosing Wines

Knowing how to navigate both a wine list and a wine shop can be intimidating, but here are some tips:

- In restaurants—Stay cool and don't forget that help is a good thing. Ask the waiter or the restaurant's wine expert, the sommelier ("So-Mel-Yay"), for a suggestion; they will make you look good.

- In wine shops—Have an idea of what you're hungry for before you enter the store, and ask for help here, too. If you work the odds and bag a mixed case of wine, chances are good you'll find something you'll like. Don't forget, you can easily find great wines for under \$10.

Pairing Wine And Food

You've got a hot date, and not sure what to serve? Like a red wine, you have to practice breathing—wine can be paired with pretty much anything. Here are some suggestions:

- Pizza with meat—merlot
- Burgers, BBQ or anything grilled—zinfandel
- Asian food—zinfandel or sauvignon blanc



Wine Wisdom—For men everywhere, selecting a bottle of wine just got easier.

- Mac and cheese—chardonnay
- Wings—cabernet sauvignon
- Salad (she's gonna want some greens, so you'd better know what goes with it)—sauvignon blanc.

Talking the Talk

Let's face it, sometimes you need to fake knowing more than you actually know. Here are a few terms of the trade to help you impress your buddies, your date and even your boss:

- Appellation—A way to say "where the grapes were grown" while sounding like you have a 180 IQ.

- Terroir—A fancy French word for a vineyard's growing conditions. Generally France, Italy and California are known for good terroir, while Siberia and Antarctica are not.

- Mouthfeel—A pompous way of describing the "texture" of wine. Think light beer vs. stout—they taste and feel different.

For even more tips and tricks and to download "The Guy's Guide to Wine," visit www.dancingbullwines.com.