



Wine & Their Herbal Friends



Patty's Plants

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Wine and herbs were meant to be friends. There are many herbal qualities found in wine. You must find the herb that goes best with the wine you are serving though. Some herbs just don't play nice with certain wines, they can come on way to strong. The wine can do the same to the herb. In the case of opposites attract, well let me tell you, this definitely does not work with wine and herbs. Strong wines work with strong herbs and mild wines work with mild herbs. Depending on the type of herbal meal you are planning, here are some perfect pairs when cooking with wine and herbs.

Basil– has a warm, spicy bold flavor with a scent of clove, cinnamon and mint. The wines that are friends with basil are: Sauvignon Blanc, Pinot Gris, Chardonnay and Cabernet Sauvignon.

Cilantro– has a citrus & sage flavor with a very pungent aroma. Choose either Pinot Gris, Sauvignon Blanc or Riesling.

Dill– is tangy. Riesling, Pinot Gris, Sauvignon Blanc play well together with dill.

Mint– is refreshing. It has flavors that range from fruity, citrus to chocolate spearmint. Mint has many friends: Riesling, Pinot Noir, Zinfandel and Cabernet Sauvignon.

Parsley- Beaujolais, Cabernet Sauvignon, Riesling, Sauvignon Blanc are perfect for each other.

Rosemary– has an intense, pungent, piney flavor. Pair this with Merlot, Pinot Noir, Zinfandel, and Cabernet Sauvignon.

Tarragon– Try matching these friends together: Cabernet Sauvignon, Chardonnay, Sauvignon Blanc, Syrah.

Thyme- Cabernet Sauvignon, Chardonnay, Sauvignon Blanc, Zinfandel will all find time for Thyme.

So when having that special meal with your friends make sure your wine and herbs are friends too. Bon Appetit!



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