

VINEPAIR

The Best Wine Pairings for Your Favorite Game Day Food

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As we go full-hog into football season, I've decided to share some of the fun ideas I came up with over the years. From bubbly to sip with all things fried and spicy; to dark, medium reds for meat lovers, these wines are the perfect pairings for all your favorite game-day cravings. And from experience, I can say that a couple glasses will keep even the least enthused or most confused tailgaters entertained. Just remember to keep the red wine in hand, and away from the living room victory dances.

SPARKLING WINE WITH FRIED CHICKEN AND SPICY DIPS

A nice, round bubbly like the Blanc de Noirs from New Mexico-based Gruet family is the perfect match for the salty crunch of fried chicken, and a straightforward Prosecco like the **Nino Franco Rustico** will calm the heat of jalapeño poppers, a spicy guac, or even hot spinach dip.

