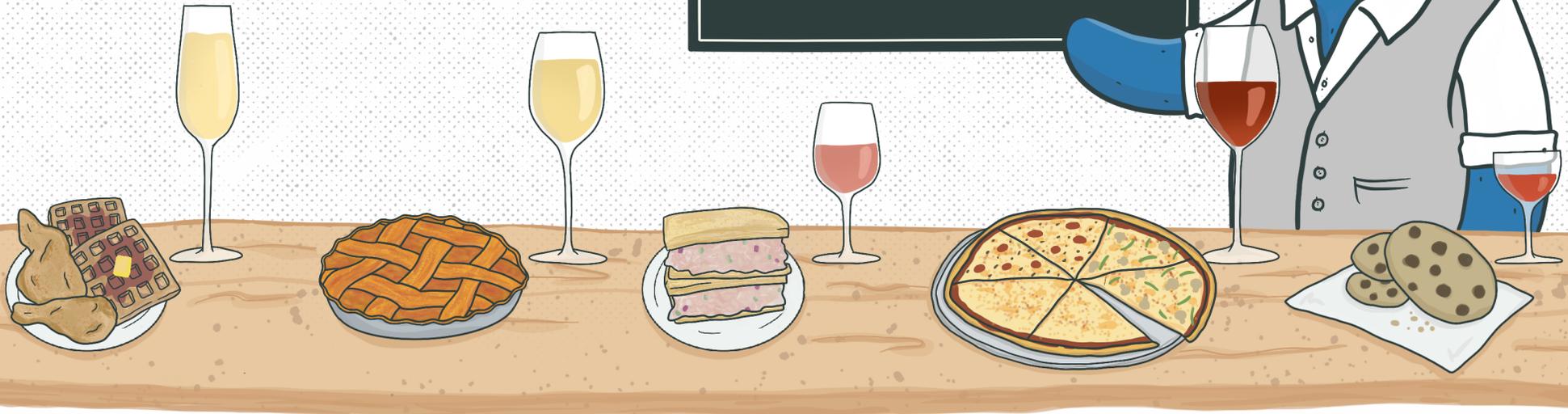
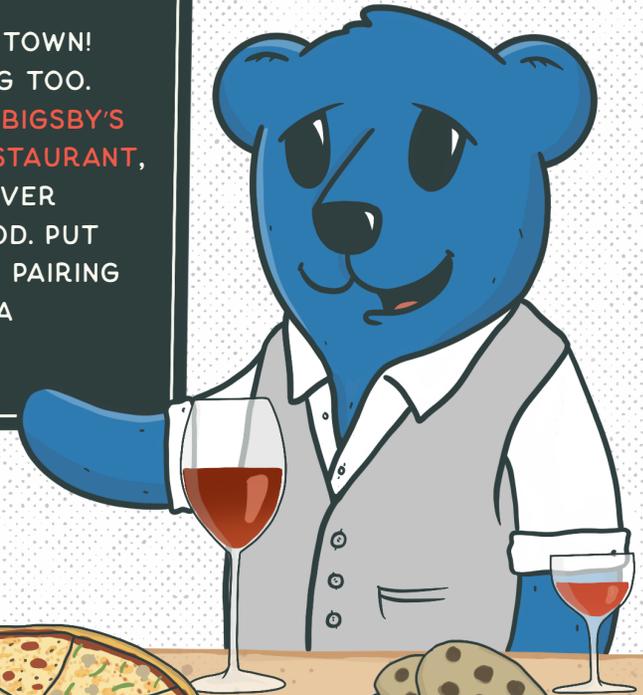


MILE HIGH **DIY**

DIY WINE PAIRINGS

DENVER ISN'T JUST A BEER TOWN! THE WINE SCENE IS BOOMING TOO. ONE OF THE STANDOUTS IS **BIGSBY'S FOLLY CRAFT WINERY & RESTAURANT**, LOCATED IN THE TRENDY RIVER NORTH (RINO) NEIGHBORHOOD. PUT TOGETHER YOUR OWN WINE PAIRING WITH A LITTLE HELP FROM A BIGSBY'S SOMMELIER!



SPARKLING WINE + CHICKEN & WAFFLES

A fruity bubbly, particularly a white or rosé that is Pinot Noir-focused, is the perfect accompaniment to the sweet and savory combo of chicken and waffles.

WHITE WINE + APPLE PIE

A dry Pinot Gris is a nice counterbalance to the ultimate home-cooked dessert--the Apple Pie. Lots of tree fruit flavors, especially peaches and apples, offer strong complementary flavors.

ROSÉ + TUNA SANDWICH

In a rosé, juicy and acidic notes are topped with brimming red fruits for the makings of a perfect pairing with a creamy fish. Canned ingredients don't do well with tannic wine, so a rosé is up for the challenge.

RED WINE + PIZZA

The traditional thinking is that sparkling wine is the only way to go with pizza, but any marinara-based dish just screams for red wine, particularly one with low tannins, but a strong body, long finish and enough acid to cut through the yummy bread and cheese.

DESSERT WINE + CHOCOLATE CHIP COOKIES

Look for Tawny Port, Oloroso Sherry or Madeira made with the Bual grape. These are rich, dark, sweet and necessary with a gooey chocolate chip cookie. Serve cold and see how the wine changes as it warms up--if you can wait that long, that is.