

MILE HIGH MONDAYS

DIY WINE PAIRINGS

QUARANTINED NIGHTS-IN CALL FOR CREATIVITY! MISSING YOUR FAVORITE WINE BAR? HEAD TO THE SHOP TO PICK UP SUPPLIES TO BUILD YOUR OWN TASTING MENU. SUGGESTIONS ARE BELOW, COURTESY OF MATT STRAUCH, SERVICE DIRECTOR & SOMMELIER AT DENVER'S OWN **BIGSBY'S FOLLY CRAFT WINERY & RESTAURANT.**



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.