

The following foods go best with Pinot Noir:

Note: A wine of great sensuality, a silky texture and seductive aromas such as strawberries, cherries, black cherries, raspberries, violets, cinnamon, sassafras, mushrooms, truffles, rose petal, fresh earth and something called "barnyard," which is actually meant to be a positive descriptor though not everyone agrees with that. Sometimes, this means fresh earth as you would find on a farm, but it can also refer to bacterial spoilage called *Brettanomyces*. The character Miles in the hit 2004 movie *Sideways* discusses the virtues of Pinot Noir with Maya. He considers it the antithesis of plummy Merlot that can lack acidity. Pinot Noir is now one of the fastest growing red wines in North America, thanks to this commercial boost. This is also due to its purported health benefits because the grapes must work hard to protect themselves from disease and rot in cool climates and therefore produce more antioxidants, up to four times more resveratrol than other wines. The famous California winemaker André Tchelistcheff said: "God made Cabernet Sauvignon whereas the devil made Pinot Noir." This thin-skinned berry is known as the "heartbreak grape" because it's difficult to grow and is unstable even bottled. That's why you often pay more for Pinot Noir than most other red wines. Among the oldest of grapes grown to make wine by the ancient Romans, Pinot Noir now thrives in many regions such as Austria and Germany (in both regions known as Spätburgunder), Niagara, Okanagan Valley, Italy (Pinot Nero), New Zealand, Switzerland (Dole), Oregon and California's cooler regions such as Carneros, Russian River Valley and Anderson Valley in the Sonoma Valley, Santa Maria Valley (Santa Barbara County) and Monterey County. The most famous region is Burgundy, France, and especially the Burgundian sub-region Côte d'Or (Slope of Gold), where famous names such as Domaine Romanée-Conti and Laflaive grace labels. Pinot Noir loves a cool climate where it can ripen slowly but maintain vivacious acidity. Soils of chalk and limestone that drain well make the vines work hard to survive and thus produce great wine. Pinot Noir pairs with a wide variety of dishes because it is flavorful but not heavy in alcohol, oak or tannin. The best matches include prime rib, roast beef, brisket, turkey, pork tenderloin, mushroom and truffle dishes, coq au vin (chicken cooked in red wine), beef bourguignonne (beef cooked in red wine), grilled salmon, cassoulet, roasted and braised lamb, pheasant, duck, shark, swordfish and tuna with rosemary.

Appetizers

- Smoked Salmon Sandwiches

Beef

- Beef Bourguignonne
- Beef Stew
- Frankfurters
- Hamburgers, Meatloaf
- Pot Roast
- Roast Beef
- Steak
- Steak, Grilled
- Steak, Prime Rib

Breads

- French Baguette
- Multi-Grain
- Rustic Bread
- Sourdough
- Tuscan Bread

Cheese

- Bleu D'auvergne
- Chambertin
- Gruyeres
- Mild Cheese

Chicken/Poultry

- Chicken
- Cold Meats
- Coq Au Vin
- Duck
- Duck With Mango
- Fried Chicken
- Goose
- Marinated Chicken On The Grill
- Roast Chicken
- Roasted Chicken
- Turkey With Traditional Trimmings
- Turkey, Chicken Sausage, Mild
- Turkey, Fried
- Turkey, Roasted
- Turkey, Roasted With Gravy

Desserts

- Chocolate: Dark
- Chocolate: Dark/Almond
- Chocolate: Easter Bunnies
- Chocolate: Easter Eggs
- Chocolate: Kisses
- Chocolate: Milk
- Chocolate: Valentine's Day Hearts

Ethnic Dishes

- Brisket
- Cinnamon & Cumin Spiced Dishes
- Gumbo
- Korean Food
- Matzo Ball Soup
- Mexican Dishes
- Mild Curries
- Peking Duck
- Pizza
- Pork With Hoisin & Honey Sauce
- Tandoori Flavored Dishes
- Tourtière

Game

- Game Birds
- Ostrich
- Partridge
- Pheasant
- Rabbit

- Venison

Lamb

- Lamb Kabobs, Grilled
- Lamb Kebabs With Vegetables

Pasta

- Carbonara Sauce
- Lasagne
- Risotto With Mushrooms
- With Bolognese Sauce
- With Herbed Tomato Sauce

Pizza

- Pizza, Pepperoni/Meat
- Pizza, White Sauce

Pork

- Bacon
- Charcuterie
- Ham
- Pork
- Pork Chops
- Pork Chops, Grilled
- Pork Cooked With Prunes And Cream
- Pork Tenderloin
- Pork: Roast Loin
- Roast Pork
- Spam

Sauces, Spices, Herbs

- Ainsie, Fennel
- Caraway
- Cheese Sauce, Mornay, Alfredo Sauce
- Cheesy Dressings, Blue Cheese
- Citrus-Flavored Sauce
- Mushroom Sauce
- Mustard Sauce
- Oregano, Marjoram, Sage, Thyme
- Rosemary
- Saffron
- Wine Reduction, Wine-Based Marinade

Seafood & Shellfish

- Grilled Salmon
- Grilled Tuna
- Salmon

- Salmon Carpaccio
- Salmon With Ginger & Soy Marinade
- Seared Tuna With A Pepper Crust
- Smoked Fish
- Swordfish
- Tuna

Soups & Stews

- Chicken Soup

Turkey Holiday Dinner

- Brussels Sprouts
- Giblet Gravy
- Pecan Stuffing
- Roast Turkey
- Squash
- Tofurkey
- Turducken
- Turkey Sandwiches
- Turkey Soup
- Turkey With Traditional Trimmings
- Turkey, Chicken Sausage, Mild
- Turkey, Dark Meat
- Turkey, White Meat

Veal

- Breaded Veal Cutlets
- Roast Veal
- Veal
- Veal Chops
- Veal Marsala
- Veal Shanks/Osso Buco

Vegetables & Salads

- Bean-Based Dishes
- Brussels Sprouts
- Caprese Salad
- Chef Salad
- Cobb Salad
- Green Salads
- Grilled Portobello Mushrooms
- Grilled Vegetables
- Mushrooms: Button
- Mushrooms: Truffles
- Peppers: Chili
- Ratatouille
- Salads