



How To Pair Wine With Seafood

"Yes" You Can Drink Red With Seafood...

Red wines are GREAT with seafood: Tuna, Salmon, Swordfish, Sardines, Clams, Mussels and more. Pinot Noir is the classic pair, but lots of reds are "fish friendly".

...And "No" Not Every White Goes With Seafood

Just because wine is white doesn't mean it's a great seafood pair. White wines that are too sweet, oaked or even buttery can be poor matches with fish.

Start With Tart

Wines that are higher in acidity pair well with seafood. They brighten the flavors - the same way that squeezing lemon on fish bring out its sweetness.

Stay Out Of The Heavy Woods

Heavily-oaked wines can overpower light fish preparations. Un-oaked or lightly oaked whites are versatile pairs. Heavily-oaked wines are fantastic with grilled and smoked fish.

Lay Off The Sweets

Fresh seafood is sweet - a purely sweet wine will fight that. However, complex wines with sweetness that is balanced with other flavors? Those can be fantastic seafood pairs.

Get Sauced

It's not just the fish - the sauce (and seasoning and preparation) plays a huge part in pairing. Creamy, buttery sauces, rich spicy sauces, flavorful seasonings and smoky preparations can often take a bigger wine.

When in Rome (or Lisbon, or Nice, or Tokyo...)

Try new international varietals. You know who drinks great wine with great seafood? The parts of the world who fishing making great wine. Verdejos, Albarinos, Barberas, Sakes, Suaves, Lagreins, Verdicchios...these wines have accompanied seafood for centuries.

Begging For Complements - And Contrasts

Wine isn't just about "matching" - wine can complement flavors or contrast them. A bright, crisp Gruner can complement Halibut with lemon or nicely contrast a briny raw oyster.

Drink What You Like!

Never let "pairing" force you into a wine you don't like. Want a big Cabernet? Great! Let's find a seafood preparation that showcases it.

TJ's Preston Royal
6025 Royal Lane #110
214-691-2369

TJ's HP/Oak Lawn
4212 Oak Lawn
214-219-3474