

Beef & Wine

A Classic Match

MAKE THE CUT

To find a wine that's the perfect fit, consider the unique characteristics of a specific cut of beef.

Very flavorful cuts are perfectly suited for a bold wine.



Flank Steak or Chuck

Strip Steak, Tenderloin or Prime Rib



Luxury cuts are at their best with sophisticated, complex wines.



Cabernet

Sauvignon

**pairs best with
all cuts of beef,**

mirroring

beef's bold, yet

refined, flavor.

OHIO
BEEF
COUNCIL

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SET THE MOOD

When these beef-inspired dishes and wine come together, it's a meal to remember.



Stir-Fry/
Thai Beef Salad



Chenin Blanc
Gewürztraminer
Moscato
Müller-Thurgau
Reisling



Steak Salad



Savignon Blanc
Albariño
Pinot Gris/Grijio
Garganega
Grüner Veltliner
Verdicchio



Pot Roast
or Ribs



Sangiovese
Zinfandel
Grenache
Merlot
Barbera
Cabernet Franc



Filet Mignon or
Grilled Steak



Syrah
Cabernet Sauvignon
Malbec
Tempranillo
Petite Sirah
Dolcetto



Braised/Stewed
Beef



Pinot Noir
Cinsault
Gamay
Freisa
Schiera
Brachetto

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Warning:

Never add blue cheese!

**It makes most wines
taste dull and insipid.**

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SPICE THINGS UP

Seasonings and spices often act as a bridge to wines, marrying the flavors together.



Hot Chiles



Chenin Blanc
Gewürztraminer
Moscato
Müller-Thurgau
Reisling



Toasted Nuts/Brown
Butter/Sesame Oil



Chardonnay
Marsanne
Semillo
Viognier



Cracked Pepper



Syrah
Cabernet Sauvignon
Malbec
Tempranillo
Petite Sirah
Dolcetto



Garlic



Garnache Rosé
Côtes du Rhône Rosé
Sangiovese Rosé
Maurvèdre Rosé
Pinot Noir Rosé



Herbs



Syrah
Cabernet Sauvignon
Malbec
Tempranillo
Petite Sirah
Dolcetto

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