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HOW TO PAIR WINE

This week: Burgers

OK, here's the idea with this recipe: burger, a simple, everyman food, paired with a 1-percenter's wine. Sometimes it's delicious to drink the best made with food that's merely the least complicated. For this recipe, it doesn't have to be red, although that's going to taste better than white (and, frankly, an expensive white might be toast). Be sure there's tannin for the fat and meat protein, zest for the salt, and perfection for your tongue and, yes, your heart and mind.

— *Bill St. John, special to Tribune Newspapers*

THE FOOD: Italian burgers

Mix 1 pound **ground beef** with 1 chopped **onion**, 2 cloves minced **garlic**, 2 tablespoons **bread crumbs**, 1 teaspoon **salt**, 1 tablespoon dried **basil**, 1 1/2 teaspoons each dried **oregano** and **rosemary**, and freshly ground **pepper** to taste. Form into 4 patties. Cook in a skillet over medium-high heat, turning once, until desired doneness. Place burgers on toasted **buns**; top with slices of **mozzarella** and **tomatoes**, plus your favorite condiments. **Yield:** 4 servings

RECIPE BY RENEE ENNA

THE WINES





2008 Dry Creek Vineyard Old Vine Zinfandel, Sonoma, Calif.: Vines that go back 120 years render grapes with souped-up intensity; black fruit flavors and aromas laced with zaps of black pepper, smoke and herbs; tannic, but that's what fat is for. **\$28**

2007 Vietti Barolo Castiglione, Piedmont, Italy: Air this in the decanter for a full day beforehand; perfect nebbiolo, all black cherry and rose petal, with whispers of cocoa; richly tannic, chewy, lengthy; delicious and deep. **\$48**

2004 Tenimenti Angelini Brunello di Montalcino Vigna Spuntali, Tuscany, Italy: All sangiovese and it shows, with the grape's telltale combo of dried tomato, ripe black cherry and air of flower-spice; terrific acidity for so much concentration; refined but powerful. **\$85-\$100**