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THE OPRAH
MAGAZINE

LIVE YOUR BEST LIFE

100
Things
That Are
(ACTUALLY)
Getting
BetterPrepare to
Be Delighted,
Inspired, and
Very RelievedCOMING INTO
YOUR OWNAnd How to Look Gorgeous
When You Get ThereSTAY AWAY
FROM THE
WOMEN

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PAIRING OF THE MONTH

Love Match

They might seem like the ideal Valentine's Day couple, but wine and chocolate don't always click: A sweet bite of one can make a sip of the other taste bitter, and tannins in wine can drown out chocolate's nuances. With a little know-how, though, you can create a more perfect union, say *Ted Allen, host of the Food Network's to play match*



Hogue Riesling (\$9) + Max Brenner Yin and Yang Favorites (pralines coated in white chocolate, \$13): "Since it's sweeter than dark or milk chocolate and tastes of honey and vanilla, white chocolate balances the tartness of the Riesling's tangerine notes."



Robert Mondavi Private Selection Meritage (\$9) + Ghirardelli's 60% Dark Chocolate Squares (\$3.50 for 12): "This Bordeaux blend is high in acidity, so it needs a robust chocolate with cacao content to stand up to the wine's dryness and bring out its berry flavors."



Rosé Sauvage (\$16.50 for eight): "This rosé Champagne has black grape skins, a tannin to the bubbly, and decadent enough."

Estancia Pinot Noir (\$16) + Brix Medium Dark Chocolate (\$39 for three 8-ounce bars): "Brix crafts chocolate specifically to pair with wine. The medium-dark bar is the most versatile, complementing anything from a medium-bodied Merlot to a deep Pinot like Estancia's, which is full of blueberry and cherry notes."



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Ruffino Chianti Classico, Riserva Ducale (\$24) + Vosges Rooster Truffle (\$37): "The Vosges blend of Taleggio cheese, walnuts, Tahitian vanilla, and bittersweet dark chocolate is absolutely out of this world. The dark, full-bodied flavors in the Chianti play off the Taleggio, which is strong in aroma but mild and fruity on the tongue."

For details see Shop Guide.

If you have only...a half hour: Catch part of the new Oprah Radio program **The Derrick Ashong Experience**. The dynamic musician, ethnomusicologist, and YouTube star covers business, politics, the arts, and more. (Saturdays at noon ET; Oprah Radio XM 156/Sirius 195)

48 FEBRUARY 2010

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