

Not a beer fan?

No matter what you've heard, you can drink wine with pizza – and even pair it to your favorite slice. Wine Buyer John Kenney of Portside Liquors in Harwich offers these five matchups:

Slice: White Pizza

Argyle Reserve Pinot Noir

Pure winner here. 93 points, Wine Spectator. Fruit from three vineyards blended together translate into sweet cherry and plum with an earthy, rich mouthfeel. Certified sustainable. Medium bodied and a perfect pair with the creaminess of this untraditional pie.

Slice: Cheese

Chateau Buena Vista Cabernet Sauvignon

Why are we so high on this wine? One word: balance. A far cry from the monolithic, heavy-handed Cabs that are clogging up the market, this red is a throw-back to when the measure of a good Cab was the marriage of fruit and tannin. 93 points, Wine & Spirits. Full in style, but silky on the finish. A rich, flavorful complement to the acidity of a red sauce.

Slice: Pepperoni

Tenuta San Guido

'Guidalberto' Tuscan Blend

From the one and only Super-Tuscan producer of Sassicaia (i.e. \$200+ retail) comes this amazing second-label worth snatching up by the case for a LOT less. With an intense ruby-red color, it has profound aromas of red and black fruits as well as a dense structure and yet silky finish. This is a true "Wine Buyer's" buy that plays nicely off the cured spiciness of pepperoni.

Slice: Sausage

Treana Red Blend

A house favorite, the 2014 bottling is off-the-charts good. Inky and nearly opaque in color, it's loaded with everything from blackberry to menthol on the nose. On the palate: coffee, mocha and dark chocolate flow freely. 92 points, Wine Enthusiast. Killer wine for the big meat lover in you.

Slice: Hawaiian

Troublemaker Red Blend

Canadian bacon and pineapple? Say hello to Syrah, Grenache, Zinfandel, Petite Sirah and Mourvedre! This fiery little big red cuvee from Paso delivers big time. The fruit from the Zin counters the saltiness you'll pick up bite after bite. 90 points, Wine Enthusiast and Editor's Choice.

