

# COVETEUR



## FOOD

# 17 Soulful Food & Wine Pairings For Valentine's Day

Chianti and truffle pasta, anyone?

By: Nicole Kliet

Valentine's Day is fodder for criticism—we get it. February 14th is a \*tad\* capitalistic and notoriously efficient at making you feel crummy about yourself. But as off-putting as all that sounds, there are still ways to take back ownership of what *can* be an opportunity to romance yourself, your partner, or your friends.

This year, tap into your senses with a soulful food and wine pairing to honor St. Valentine. While the date commemorating the saint was established as February 14th several centuries prior, it wasn't until the late 1300s that it was associated with lovers. It's been said that medieval English poet Geoffrey Chaucer wrote a poem around 1375 that "links a tradition of courtly love with the celebration of St. Valentine's feast day," which upon the holiday was (probably) born. And what better way to nod to these romantic origins than with your very own feast? Ahead, 17 ideas that inspire passion and intimacy.

# Cabernet Sauvignon + Cherry Glazed Lamb Chops



Photo: Courtesy of Ancient Peaks



Cabernet Sauvignon is always a good choice but for a special occasion like Valentine's Day, [Ancient Peaks](#) Winemaker Mike Sinor says to fire up the grill. "With aromas of black current and tobacco, our Paso Robles Cabernet Sauvignon would pair perfectly with a luscious cherry sauce while the deep texture and smooth tannins hold up to a meat like lamb or beef."

## The Wine Pick:



**ANCIENT PEAKS**

2019 Cabernet Sauvignon

\$25

**BUY**