



Vivino's Ultimate Guide To Pairing Wine with Halloween Candy

13th Oct 2016

PUBLISHED IN: [VIVINO NEWS](#) [FEATURED](#) [ENTERTAINMENT](#) [FOOD AND DRINK](#) [TIPS AND TRICKS](#)

Screaming kids, costume meltdowns, jack-o-lanterns catching fire—yeah, you're going to need a glass of wine and a dip into the candy bowl this Halloween. If you want to keep it simple, pour a fruity Merlot and nibble through the Hershey's Miniatures. To help you survive the festivities, grab a glass, a bowl of candy, and study our matchmaker.



HALLOWEEN CANDY AND WINE MATCH MAKER



AMARONE



ZINFANDEL



SAUVIGNON
BLANC



MERLOT



CABERNET
SAUVIGNON



PORT



SHERRY



LAMBRUSCO



MOSCATO



RIESLING



GEWÜRZTRAMINER



MOSCATO
D'ASTI



To really nerd out, check out the tasting notes from our wine experts:

Karen MacNeil

Candy Corn + Moscato

- Moscato and candy corn are a fantasmagorica of sweetness. Think candyland on steroids. The sugar in the candy corn amps up the fruitiness in the Moscato. Both taste better as a result. *Try it: St. Supery Moscato or Castello del Poggio Moscato de Pavia*

Almond Joy + Madeira

- The rich, caramelized, brown sugar nuttiness of Madeira is just waiting for coconut to come into its life. Both the Almond Joy and the wine have a certain weight and gravitas and they need each other the way Humphrey Bogart needed Lauren Bacall. *Try it: Blandy's 10 Malmsey 10 Year Old Madeira*

M&MS + Port

- The dark, sweet, black fig and dried fruit character of Port is a great counterpoint to the milk chocolate in M&Ms. The hard crunch of the candy shell is perfect with the soft pillow of lavishly textured Port. *Try it: Graham's Six Grapes Reserve Port*

Joel Caruso

Tootsie Rolls + Amarone

- In order for a chocolate and wine pairing to work, the wine needs a lot of horsepower. Amarone, with its rich tones of leathery blackberry, strawberry, and currant has the strength to stand up to one of life's greatest pleasures, chocolate. *Try it: Corte Guala Amarone or Zenato Amarone della Valpolicella Classico*

Whoppers + Cabernet Sauvignon

- The huge malty character of whoppers needs a wine with backbone and depth to keep from being overpowered by the malt and chocolate. I love dessert wine with Whoppers, but something more accessible is a ripe, bold Cabernet Sauvignon blend from Paso Robles. *Try it: Parrish Family Silken or Mount Eden Vineyards Domaine Eden Cabernet Sauvignon*

Jolly Ranchers + Gewürztraminer

- You need a dynamic wine with enough acid and depth to stand up to the berry Ranchers and mesh with citrus ones. Grand Cru Alsatian Gewürztraminer has strong lychee tones and low acidity, so the candy the reigns without drowning out the flavor of the wine. *Try it: Maurice Schoech Alsace Grand Cru Kaefferkopf Gewürztraminer or Domaine Zind Humbrecht Gewürztraminer Alsace*

Courtney Schiessl

Reese's Peanut Butter Cups + Sherry

- Reach for a bottle of Oloroso Sherry to toast the now-probably-sainted person who first married chocolate and peanut butter. Toasted nuts, caramel, raisins, and brown sugar, accented by salt, blend harmoniously with the rich flavor of a Reese's. *Try it: NV Bodegas Grant 'La Garrocha' Oloroso or Gonzalez-Byass Cristina Oloroso Abocado*

Swedish Fish + Lambrusco

- Swedish Fish holds the title for best gummy Halloween candy—yup, I said it. They're not too sweet, bursting with flavor, and just plain fun! Lambrusco's berry and cherry flavors mirror those of the Swedish Fish, while underlying earth and floral notes add complexity. *Try it: 2015 Cleto Chiarli 'Vecchia Modena' Lambrusco di Sorbar*

Sour Patch Kids + Riesling

- If Sour Patch Kids are "first sour, then sweet," off-dry German Riesling is just the opposite! The Riesling's sugar hits first, countering the candy tartness, and finishes with a cleansing kick of acidity. *Try it: 2015 Bex Riesling or Louis Guntrum Niersteiner Bergkirche Riesling Kabinett*

Pixie Stix + Sauvignon Blanc

- These fruity tubes of sugar rush-inducing powder beg to be paired with something equally peppy and fun—Sauvignon Blanc! The juicy tropical fruit and refreshing acidity match well without any sugar to get in the way. *Try it: 2014 Tiefenbrunner 'Turmhof' Sauvignon Blanc or Alpha Omega 1155 Sauvignon Blanc*

Laura Burgess

Hershey Kisses + Zinfandel:

- The best wine contrasts creamy milk chocolate with ripe berry flavors. America's sweetheart, Zinfandel, turns every bite into a raspberry cordial on the palate. *Try it: 2014 Ridge Paso Robles Zinfandel*

Sweet Tarts + Riesling

- Rieslings labeled "Spätlese" are sweet, but not dessert-level sweet, making them a great match for sour candy. Dominated by intense orange and candied lemon with touches of minerality, they make the candy taste less sour, enabling the eating of way too many packets at once! *Try it: S.A. Prüm Wehlener Sonnenuhr Riesling Spätlese or Schloss Johannisberg Grunlack Spätlese Rheingau Riesling*

Starburst + Moscato d'Asti

- The best Moscato d'Asti wines bring a refreshing sparkle to trick-or-treating frenzies with seductive orange aromas and candied citrus flavors. Like Starburst, Moscato d'Asti balances fruity sweetness with a tart tang. *Try It: Michele Chiarlo Moscato d'Asti Novile or Ceretto Moscato d'Asti di S.Stefano*

Morgan Harris

Twizzlers + Brachetto d'Acqui

- The appeal of Twizzlers is the chewy texture and that synthetic raspberry-strawberry-cherry flavor. Piedmont's Brachetto marries brambly, wild fruit, and perfumed red floral aromas with a pleasant sweetness and easy-going bubbles, it's basically nature's liquid Twizzlers. *Try it: Giulio Cocchi Asti Brachetto d'Acqui*

Twix + Madeira

- Twix are top-of-list candies for me because they mix the crunchy-salty cookie with chewy-buttery caramel, and the creamy satisfaction of the milk-chocolate coating. You need an equally complex wine, and Malmsey Madeira has everything: salty, sweet, nutty, caramel-y, with hints of coffee, bittersweet chocolate, and exotic baking spices. *Try it: Rare Wine Co. Historic Series New York Malmsey Madeira*