

Sanctuary Vineyard's
Morton



Capt'n Franks'
Junkyard Dog



THIS ONE'S A MONSTER. When the folks at Capt'n Franks say this dog has the works, they truly mean it. Slathered with a full eight toppings – including chili, relish, coleslaw, sauerkraut, chopped onions, melted cheese, ketchup and mustard – it's the stuff records are made of. Not to be outdone, Sanctuary Vineyard's Morton is a hugely versatile red blend that combines the flavors of cherries, strawberry jam and toasted oak – allowing this medium-bodied wine to pair easily with a diverse array of simple, weekday meals such as pasta with a Bolognese sauce and burgers with grilled summer vegetables.

WHY IT WORKS: The sweeter notes of plum and cherry balance out bold spices such as the Junkyard's mustard and sauerkraut – not to mention the fact that fruity wines like the Morton tend to pair well in general with hot dogs and other grilled sausages.