

THE WINE & FOOD PAIRING GUIDE



OUR
SPONSORS:

FETZER VINEYARDS.
— ESTD. IN 1968 —



TOM GORE
VINEYARDS



SOIL TO SOUL

Certified



Corporation



FETZER

Echo Ridge

SAUVIGNON BLANC

over 40 years of tradition
ESTD. 1968

PIONEERS IN SUSTAINABILITY
LODI, CALIFORNIA 2014

THE WINE & FOOD PAIRING GUIDE

Summer season is upon us. And if you're like the editors at *Wine Enthusiast*, you'll agree there are few things more enjoyable than a tasty, multi-course alfresco meal that features bottles on bottles of white and red wine pairings.

While we've hand-picked matching pours for the delectable recipes featured in this special issue, there are countless partners that could work. Feel free to explore your favorites, keeping in mind one important tip: Compare the main components of the dish, such as the dominant flavor, character, intensity and the comparative level of its fats to acids, with the main components of the wine, including its acidity, viscosity, tannins, alcohol level, flavor type and intensity. These elements should enhance (not necessarily complement) one another.

So, go ahead, pop open some bottles and spend time with this seasonal pairing guide.

—MARINA VATAJ



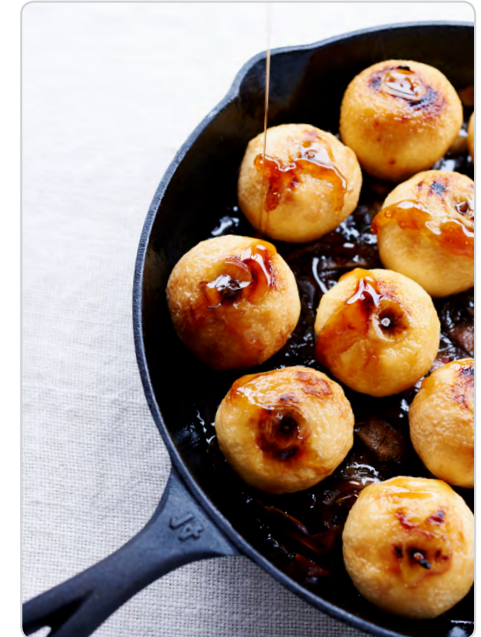
white wine PAIRINGS

- 5 Grilled Eggplant & Zucchini Kebabs
- 7 Kale and Squash Salad



red wine PAIRINGS

- 9 Beer-Braised Chicken
- 11 Slow-Cooked Porchetta
- 13 Maple and Hoisin Glazed Turkey



dessert wine PAIRING

- 15 Maple Syrup and Butter Baked Apples

SPECIAL PROMOTION

FETZER

REBELS SINCE 1968.

ASIAN SPICED BABY BACK RIBS WITH SUN DRIED CHERRY BARBECUE SAUCE

INGREDIENTS

- 2 racks baby back pork ribs
- 2 tablespoons Chinese five-spice powder
- 2 tablespoons paprika
- 1 tablespoon salt
- 2 teaspoons black pepper
- 2 cups red wine
- 1 cup sun dried sour cherries
- 1/4 cup finely chopped shallots
- 3 tablespoons olive oil
- 3/4 cup good quality soy sauce
- 1 cup vegetable stock
- 4 tablespoons butter

DIRECTIONS

Preheat oven to 325 degrees. In a small bowl, mix five-spice powder, paprika, salt and pepper. Rub rib racks with the spice mixture and place on a sheet pan. Set in center of oven and roast for 2 1/2 hours. Meanwhile, hydrate cherries in wine until soft, 1-2 hours. (If the cherries are very dry, you may need to gently warm the mixture). In a heavy-bottom pot over medium heat, sauté shallots in olive oil until they begin to brown, about 10 minutes. Strain the wine from the cherries. Reserve the cherries. Add the wine to the shallots and reduce until it is the consistency of a thin syrup. Place the cherries and the reduction into a blender. Add the soy sauce and vegetable stock and blend until smooth. Pour back into the pan and simmer over low heat for at least 10 minutes, until the flavors meld. Adjust flavors to taste. Finish the sauce by whisking in 4 tablespoons of cold butter. Baste ribs every 15 minutes for the last hour of cooking. Serves 6.



GRILLED ZUCCHINI & EGGPLANT KEBABS WITH GOAT'S MILK YOGURT & FRESH HERB DRESSING

Make the most of your grill while the weather is forgiving by giving these vegetarian-friendly kebabs a try.

- 4 large zucchini, cut into 1-inch cubes
- 2 large eggplant, peeled and cut into 1-inch cubes
- 4 large red peppers, cut into 1-inch pieces
- 1/2 cup extra-virgin olive oil
- 1 teaspoon fine sea salt
- 1 teaspoon fine black pepper

Soak 24 bamboo skewers overnight in water. Preheat grill to medium high. Assemble skewers using alternating zucchini, eggplant and red pepper. Brush with olive oil, and sprinkle with salt and pepper. Grill 3 minutes per side, for a total of 12 minutes.

Goat's Milk Yogurt & Fresh Herb Dressing Ingredients

- 1 1/2 cups Cotton Hill Creamery Drinkable Goat's Milk Yogurt
- 3 tablespoons fresh rosemary, removed from stalk
- 2 tablespoons fresh oregano
- 2 tablespoons fresh thyme
- 1 tablespoon fresh lavender (can use dried lavender, if needed)
- 1/2 teaspoon fine sea salt
- 1 teaspoon fresh fine pepper

Place yogurt in large glass mixing bowl. Crush herbs with mortar and pestle to release oils. Add to yogurt, along with salt and pepper. Whisk until well-combined. Let rest at least 1 hour to allow flavors to come together. *Serves 12.*

PAIR IT

Terras Gauda's 2015 O Rosal Albariño from Rías Baixas.

The wine's flavors of melon and apple complement the herb dressing of this refreshing appetizer.



WHAT BOLD TASTES LIKE

Intense black fruit flavors accented by spicy, smoky notes. Richly textured, full bodied and powerful.

TWOHORNSWINE.COM



KALE AND SQUASH SALAD

If you want to spice up your traditional kale salad, try this bright-colored and super-tasty version.

Recipe adapted from Food52 Genius Recipes by Kristen Migliore (10 Speed Press, 2015)

- | | | | |
|---|--|---|---|
| 2 | cups peeled and cubed kabocha, butternut or other winter squash | 1 | cup crumbled or finely chopped aged Cheddar, like Cabot Clothbound (or substitute Parmesan) |
| 1 | cup extra virgin olive oil, divided | 4 | tablespoons fresh lemon juice |
| | Salt and freshly ground black pepper, to taste | 1 | ounce pecorino or other hard cheese, for shaving (optional) |
| 1 | cup halved almonds | | |
| 4 | bunches kale (preferably lacinato or dinosaur kale), ribs removed and leaves finely sliced (about 10 cups) | | |

PAIR IT

Domaine Ninot's 2014 La Barre from Rully. Flavors of pineapple and peach in this pour stand up nicely to the salad's squash and cheddar accents.

Preheat oven to 425°F. Line a baking sheet with parchment paper.

Toss squash cubes in just enough olive oil to coat (about ½ cup). Season with salt and pepper. Spread cubes on baking sheet, leaving space between each. Roast until tender and caramelized, about 40 minutes, tossing with spatula every 10–15 minutes. Toast almonds on baking sheet in same oven until they begin to smell nutty, about 10 minutes, tossing once. Let cool.

In large mixing bowl, toss kale with roasted almonds, cheddar and squash. Season to taste with lemon juice, the remaining olive oil, salt and pepper.

Serve family style in large salad bowl. Garnish with shaved pecorino cheese. *Serves 8.*

WHAT
BOLD
TASTES
LIKE

GRILLED HERB LAMB CHOPS

INGREDIENTS

3 lbs. Lamb Chops – Preferably cut to 1/4-3/8 inch thickness
2 T. Olive Oil
2 T. Red Wine Vinegar
1 T. Sugar
2 T. Chopped Fresh Rosemary or 1 t. Dried Minced Rosemary
1 T. Minced Fresh Thyme or 1/2 t. Dried Minced Thyme
Salt and Freshly Ground Pepper to Taste

DIRECTIONS

Dissolve sugar in vinegar, combine oil, rosemary and thyme. Toss lamb chops in herb mixture covering both sides of each. Marinate for one hour up to overnight in the refrigerator. Bring to room temperature and sprinkle both sides of each rib with salt and pepper. Grill lamb chops over high heat, turning several times during cooking, until they reach desired temperature, about 1 – 2 minutes per side.

Serve with Spicy Cowboy Piquillo Pepper Mash.
[Click here for recipes.](#)



TWOHORNSWINE.COM

Tough enough
for any BBQ,
yet refined
enough for
Filet Mignon.



BEER-BRAISED CHICKEN

Braising chicken in Chatham Brewing's IPA keeps it moist, while the onions and oven-roasted grapes add a touch of sweetness that pairs nicely with a cool-weather red.

- | | | | |
|----|------------------------------------|----|--|
| 1 | pound red seedless grapes | 1 | teaspoon freshly ground black pepper |
| 2 | tablespoons extra-virgin olive oil | 12 | medium onions, sliced |
| 24 | chicken thighs | 4½ | cups Chatham Brewing Farmer's Daughter Rye IPA |
| 12 | chicken drumsticks | | |
| 1½ | teaspoons fine sea salt | | |

Preheat oven to 350°F. Remove grapes from stems and place on baking sheet. Drizzle with olive oil. Toss until well coated.

Bake 20–25 minutes, or until grapes begin to shrivel. Remove from oven and set aside.

Season chicken pieces with salt and pepper. Place skin-side down in large metal roasting pan. Scatter onions and grapes evenly in pan, then pour beer over. Bake 1 hour, or until beer has evaporated.

Transfer chicken to baking pan, skin-side up, in a single layer, working in batches if necessary. Bake 10 minutes. Crisp chicken skin under broiler. Transfer chicken, onions and grapes to serving dish.

Serves 12.

PAIR IT

Pittnauer's 2013 Ungerberg Blaufränkisch from Burgenland. Fresh, bright and lively acidity accentuates the layered flavors of this rich dish.



TOM GROWS GRAPES SO YOU CAN GROW HAPPY.

THE WORK OF A FARMER

TomGoreVineyards.com



Please enjoy our wines responsibly. ©2016 Tom Gore Vineyards, Geyserville, CA

SLOW-COOKED PORCHETTA

Inspired by a famous Roman butcher Vito Bernabei, this slow-cooked dish of pork surrounded by crispy skin makes a memorable dinner with ample leftovers. A perennial Roman favorite, it replaces the traditional pork belly and loin with pork shoulder, which is easier to find and work with. Don't be daunted by the size: Leftovers make fantastic sandwiches.

- 4 garlic cloves
- 1 deboned pork shoulder, skin on (about 6–7 pounds)
- 3 tablespoons kosher salt
- 1 tablespoon freshly ground black pepper
- 1 tablespoon chopped fresh rosemary
- 1 tablespoon red pepper flakes
- 2 teaspoons fennel pollen or ground fennel seeds

Mash the garlic cloves into paste. Set aside. Score the pork skin in a diamond pattern (or have a butcher do it for you). Flip the pork, skin-side down. Massage remaining ingredients into meat. Roll the pork tightly, with the skin facing out. Using kitchen twine, tie roll securely. Refrigerate uncovered, at least 6 hours or overnight, to dry the skin.

Remove from refrigerator roughly 2 hours before cooking. Preheat oven to 195°F.

Bake porchetta until fork-tender (and an internal temperature of at least 145°F), about 5–6 hours. Increase oven temperature to 500°F. Cook 15–20 minutes to crisp skin.

Remove from oven. Let rest for at least 45 minutes. Slice and serve. *Serves 10.*

PAIR IT

Brancott's 2012 T Letter Series Pinot Noir from Marlborough. The hints of shiitakes and black cherry flavors of this wine pair perfectly with the pork's richness.

CABERNET SAUVIGNON AND GREEN GARLIC MARINATED LAMB CHOPS WITH MINT CHIMICHURRI

Pair with Tom Gore Vineyards Cabernet Sauvignon

FOR THE LAMB

- 1 Dozen individual lamb chops
- Salt and pepper

FOR THE MARINADE

- 1 Cup Tom Gore Vineyards Cabernet Sauvignon
- ½ Cup olive oil
- ¼ Cup soy sauce
- 2 Tablespoons spicy Dijon mustard
- ¼ Cup onions; chopped
- ¼ Cup green garlic; chopped
- 2 Sprigs fresh thyme
- 1 Teaspoon black pepper

FOR THE MINT CHIMICHURRI

- ¼ Cup green garlic; finely minced
- 3 Tablespoons capers; finely minced
- 5 Anchovies; finely minced
- 1 Shallot; finely minced
- 1 Cup fresh parsley; finely chopped
- ½ Cup fresh mint; finely chopped
- ½ Cup fresh oregano; finely chopped
- ¼ Cup fresh tarragon; finely chopped
- 1 Tablespoon red pepper flakes
- ⅓ Cup red wine vinegar
- 1 Cup extra virgin olive oil
- 2 Teaspoons black pepper
- 1 Teaspoon kosher salt

YIELDS 4-6 SERVINGS

1. Combine all marinade ingredients together and cover lamb chops. Refrigerate and let marinade for 12 hours.
2. Remove chops from marinade and sprinkle with salt.
3. Grill over high heat. About 2 minutes on each side. Let rest for 5 minutes before serving.
4. For chimichurri, combine all ingredients together and serve at room temperature. Drizzle over lamb and serve.

Tom Gore Vineyards Cabernet Sauvignon

This ruby red cabernet sauvignon beautifully balances savory lamb chops. The bold black cherry aroma and subtle spiced oak notes stand up to the savory meal without overpowering your palate.



MAPLE AND HOISIN GLAZED TURKEY

This turkey's sweet-leaning glaze is a twist on the classic, delicious baste.

Recipe courtesy Chef Martin Rios.

- | | | | |
|-----|---------------------------|-----|--------------------------------|
| 1 | 12–15 pound turkey | 1 | cup hoisin sauce |
| 1 | fresh thyme sprigs | 1/2 | cup soy sauce |
| 3 | Tbsp roasted garlic purée | 2 | oranges, sliced |
| 3 | bay leaves, crushed | 3 | lemons, sliced |
| 1 | cup olive oil | 1 | cup maple syrup |
| 1/2 | cup butter, melted | | Salt and freshly ground pepper |

PAIR IT
Domaine Dumas's 2011 Alchimie from Côte de Brouilly. This complex, ripe wine that has rich red fruits, dark cherries and a serious undertow of tannin pairs perfectly with turkey and Thanksgiving sides.

Preheat oven to 325°F. Rinse turkey and pat dry with paper towels. In a large bowl, combine the rest of the ingredients together. Rub the entire exterior of the turkey with the mixture.

Place the turkey, breast side up, on a rack in the shallow roasting pan. Sprinkle with salt and pepper. Loosely cover the turkey with foil. Roast the turkey until internal temperature registers 160°F, which should take 2–2½ hours. Once the internal temperature reaches 160°F, remove the foil and let cook evenly and caramelize for another 20 minutes. Serves 12–14.

PENNYDELOSSANTOS



EDV

ESPRIT DU VIN
 FINE WINE MERCHANTS

www.edvwines.com

BAKED APPLES

Looking for something creative to do with your bounty after a fall apple-picking excursion? This simple recipe uses only three ingredients you may already have in your pantry.

- 4 apples
- 2 tablespoons butter
- Maple syrup

Preheat oven to 350°F. Peel apples, leaving ring of skin on bottom where apple will stand in skillet. Remove as much of core as possible, without cutting the apple in half.

Warm oven-safe skillet over medium-high heat. Melt butter, then add apples and ½ cup water from center to distribute evenly around apples. Drizzle apples with maple syrup.

Place skillet in oven. Cook 20 minutes, or until apples are soft. Drizzle with additional maple syrup, if desired. *Serves 4.*

PAIR IT

**Robert Weil's 2014 Kabinett
Riesling from Rheingau.**

This bristling, honey-kissed Kabinett brings out the delicate maple syrup flavors in this fruity dessert.



OGIER

Côtes du Rhône Blanc



"A nose of licorice, violets and crushed red fruit on the 2015 Ogier Artesis Cote du Rhone inspired me to create the ribs a la Francais recipe for you, the readers of the



Wine Enthusiast. On the palate, the silkiness of the Grenache paired with brightness of the Syrah creates a great harmony for the spiciness of the sauce and the richness of the ribs.

- Jérémie Fontin

BBQ RIBS À LA FRANÇAISE

Barbecue sauce

In a bowl, mix Chili powder, salt and pepper. In a second bowl, mix ketchup, mustard, vinegar, Worcestershire sauce, lemon juice, brown sugar, honey and tabasco. Heat the olive oil in a large pan. Add onion and cook it until transparent. Add minced garlic and cook one minute. Add dry spices and cook additional 2 minutes. Add the liquid ingredients. Simmer, covered, about 15 minutes, until the sauce thickens. At this point you can strain the sauce if you don't want onions and garlic in the final blend. You can use the sauce the same day but it benefits with a day of rest.

Ribs

In a shallow non-reactive baking dish, rub the ribs with the ribs seasoning (chili pepper, soy sauce, sesame oil, Piment d'Espelette, Bay Leaf), season and cover the dish with aluminum foil. Bake for 4 hours at 250 degrees Fahrenheit in a convection oven. After cooking, press the ribs overnight, in order to get rid of liquid excess (tip: weigh it down with cans). Keep refrigerated.

Cake

In the bowl of a whisk, grate the carrot, and then add powdered sugar, almond flour and softened butter. Whisk and add, one by one, the eggs and finish it by mixing at maximum speed. Put the mix in silicone baking pan and bake it in oven at 350°F for 12 minutes.

To Serve

In a hot non-stick pan, sear the skin side of the ribs and coat them with barbecue sauce. Put the ribs in the oven at 300°F. Sear the corn the same way and slice. On a wooden board, put the ribs and the ears of sliced corn, the carrot cakes and 2 jars of home-made barbecue sauce. Serve and enjoy with Artesis red by OGIER.



Number of Guests 4

Ingredients

For the ribs

- 2 lbs baby back pork ribs
- 1 oz honey
- 2 Tbsp of sesame oil
- 2 Tbsp of soy sauce
- 1 Tbsp of Piment d'Espelette (or sweet paprika can be substituted)
- 1 bay leaf
- 2 cooked ears of corn

Carrot cake

- 1 carrot
- 1 stick butter
- 3.5 oz powdered sugar
- 5.5 oz almond flour
- 4 eggs

Home-made barbecue sauce

- 2 Tbsp Chili powder
- 1 Tsp. black pepper
- 1 Tsp. salt
- 2 cups of ketchup
- ½ cup of Savora mustard
- ½ cup of Cider vinegar
- 1/3 cup of Worcestershire sauce
- ¼ cup of lemon juice
- ½ cup of honey
- 1 Tsp of Tabasco
- 1 cup of brown sugar
- 3 Tbsp of olive oil
- 1 chopped onion
- 4 minced cloves of garlic



WINE ENTHUSIAST

Watch out for the **Winter Wine & Food Pairing Guide** coming in December

Follow us @WineEnthusiast



FOR MORE RECIPES, WINE PAIRINGS AND ENTERTAINING TIPS, VISIT WINEMAG.COM

DIGITAL MANAGING EDITOR: MARINA VATAJ

SENIOR ART DIRECTOR: JULIA LEA

CONSULTING DESIGN: PETE FRIEDRICH

PHOTO DIRECTOR: MEGAN BAGGOTT