

**gateway**

**RHÔNE WHITES**

*for Brunch*

IF YOU LIKE:

**Donelan Family Wines 2015 Venus Roussanne/Viognier Sonoma County (\$48)**

There is a subtle spicy oak aroma and texture to this blend of Roussanne and Viognier. It's serious stuff for those who embrace elegance, balance and verve in white wines. Neutral-oak fermentation adds depth to the white peach, green apple and kiwi fruit character and racy acidity, making it a great mate for Easter brunch.

YOU MAY ALSO LIKE:

**Cline Cellars 2016 Viognier Sonoma Coast (\$20)**

This wine is imminently egg- and ham-worthy, with bright aromas and flavors of pear, golden apple, citrus and tropical fruit. It's crisp and clean, with a pleasant sweetness to complement salty ham and bacon, and with enough acidity to balance the richness of omelets and eggs Benedict.



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**PINOT NOIR**

*for Alternative Burgers*

IF YOU LIKE:

**Siduri Wines 2016 Russian River Valley Pinot Noir (\$30)**

A number of vineyards contributed to this utterly delicious and layered Pinot. It brims with tangy cherry, pomegranate and raspberry fruit, accented by hints of black tea, cola, vanilla and spice. It's structured, polished and perfect for grilled duck and lamb burgers.

YOU MAY ALSO LIKE:

**Raeburn Winery 2016 Russian River Valley Pinot Noir (\$25)**

Plush texture and super-juicy red cherry, raspberry, blackberry and plum flavors make this a patio crowd-pleaser. Hints of spice and toast add interest to a wine that goes easy with portobello mushroom bruschetta and salmon burgers.

**SAUVIGNON BLANC**

*for Spring*

IF YOU LIKE:

**Zialena Wines 2016 Sonoma County Sauvignon Blanc (\$28)**

Lisa and Mark Mazzoni, fourth-generation grapegrowers in Alexander Valley, named their brand after their Aunt Lena, of the Mazzoni family in Geyserville. Barrel fermentation adds richness to this exotically flavored wine, with layers of pear, white peach, ruby grapefruit, tangerine and green melon. The mouthwatering finish complements vegetables and grilled fish.

YOU MAY ALSO LIKE:

**Roth Estate 2016 Sonoma County Sauvignon Blanc (\$15)**

Fermentation in stainless-steel tanks preserves the palate-cleansing vibrancy of this fine-value wine. What it lacks in Zialena's depth and complexity, it makes up for in enthusiastically inviting white-blossom aromas and just-picked, juicy flavors of grapefruit, honeydew melon, mango and Meyer lemon. It's vibrant and versatile – even with tricky-to-pair asparagus and artichokes.

**likewine**

Spring is a harbinger of ingredients from the garden, and lighter, fresher dining. Asparagus, artichokes, spring garlic, strawberries, cherries and other treasures emerge from their winter hibernation to make a splash on our plates. Halibut, rockfish, salmon and burgers hit the grill, and brunch becomes a thing again. **LINDA MURPHY** recommends these Sonoma wines for the flings of spring.



**RED BLENDS**

*for Spring Chicken*

IF YOU LIKE:

**Rodney Strong Vineyards 2015 Upshot Sonoma County Red Wine Blend (\$28)**

This weirdly wonderful blend of Zinfandel, Merlot, Malbec, Petit Verdot and Riesling – yes, Riesling – is smooth and juicy, with enough structure to be a keen match for grilled and roasted chicken. Hamburgers, too.

YOU MAY ALSO LIKE:

**Buena Vista Winery 2015 The Count of Buena Vista Sonoma County Red Wine (\$20)**

A layered melange of Merlot, Zinfandel, Petite Sirah, Syrah, Petit Verdot, Carignane, Cinsault and the relatively obscure Valdiguié, this wine offers juicy fruit coated in chocolate oak and laced with leather and spice notes. Hello, jerk chicken and pulled-pork sandwiches.