

Ten Foolproof Wine Pairings for Spring Dishes

Ian White | Photo: Cristian Feher/Creative Commons | April 10, 2017

A playbook for your next wine run.

Now that it's spring, beef stew and potatoes have made way for fried fish tacos and asparagus. Some hearty pairings, like bold red wine and lamb, are just as great this time of year as they are in the fall. But most of the fresh flavors of spring beg for crisp, zesty, bubbly chilled wine. Here are a few of our favorite spring pairings to get you ready for the bounty ahead.

Dish: Duck (or game hen) with mushrooms

Wines: [Ferrari-Carano Anderson Valley Pinot Noir](#), \$38; [DeLoach Vineyards OFS Pinot Noir](#), \$40

Why they pair: The earthiness of the Ferrari-Carano pinot noir makes it a natural pairing with mushrooms—it'll bring out all the forest-floor flavors. The raspberry and cherry aromas in this light pinot also make it ideal for duck, game hen, and other more delicate fowl that do well with a little sweetness. The ripe fruit and bright acidity of the DeLoach Vineyards also makes for a natural pairing with the gamey flavors of duck and hen. Plus, the medium body of this particular wine complements the meatiness of the duck as well as more flavorful cuts of red meat.