

Fast and Fresh Recipes + Bathroom Makeover Ideas

# Sunset

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#QW1ST  
WHAT'S  
ON YOUR  
LIST?

## THE 25 BEST PLACES

TO EXPERIENCE  
THE NEW, TRUE  
& CLASSIC WEST

RAFT THE  
BIGGEST  
RIVER

DRINK  
THE BEST  
WINE

DRIVE THE  
MOST  
BEAUTIFUL  
ROAD

AND MORE...

PLATE EXPERIENCE  
EAT TIME  
THE COLORADO



**WITH A SHRIMP PO'BOY**

Pick sparkling wine: Low alcohol, vivid citrus, and the barest touch of sweetness do favors for the spicy batter and sweet shrimp—plus, bubbles are fried foods' best friend.

**Bodkin "Cuvée Ianuariis" Sparkling Sauvignon Blanc** (Lake County; \$23). One of a kind! Labeled extra-dry, this sparkler balances just a little sweetness with racy acidity, and brisk citrus with softer tropical flavors.

**JCB No. 21 Brut**

**Crémant de Bourgogne**

(Burgundy; \$25). Apple, citrus, almond, and white blossoms are delivered with rich, mouth-filling bubbles.

**WITH SOUTHERN FRIED CHICKEN**

Pick Riesling: Lively acidity counters the chicken's battered richness, while aromatic fruit—even in the two fairly dry Rieslings here—handles the heat.

**Smith-Madrone 2013 Riesling** (Spring Mountain District, Napa Valley; \$27). Bright acidity carries green apple, white peach, honeysuckle, and minerals, with the tiniest touch of sweetness.

**Trefethen 2013 Dry Riesling** (Oak Knoll District of Napa Valley; \$25). Green apple, lime, and delicate stone fruit dance with honeysuckle and fresh minerality.

**WITH CHICKEN AND**

**ANDOUILLE SAUSAGE GUMBO**

Pick Tempranillo: The earthy quality of this variety, combined with tangy red fruit, is perfect with the smokiness of gumbo's base and the spice of the sausage.

**HillCrest 2011 "Cádiz" Tempranillo**

(Umpqua Valley, Southern Oregon; \$28). Sprightly red fruit swirls with notes of caramel, florals, pepper, and earth.

**Lee Family Farm 2013 Tempranillo**

(Arroyo Seco; \$20). A rush of dark cherry, plum, and berry flavors carries the characteristic Tempranillo tang over pleasant herbal notes, with an orange-peel kick on the finish. ▾

# WINES WITH SOUL

What to pair with the Southern food that's storming Western menus. *By Sara Schneider*

**THERE ARE ENOUGH** Westerners pining for the South to support a whole restaurant trend. (I lived in Tennessee myself as a child, so I get it.) Spicy fried-shrimp po'boys, smoky bowls of gumbo, fried chicken spiked with hot sauce or cayenne in its marinade or batter—all are popping up on menus everywhere. If we were truly in the South, we might just order a sweet iced tea or a Coke (meaning any kind of soda whatsoever) to drink alongside. But that's not the Western way; it's beer or wine for us.

Although a hoppy ale does a fine job of dousing those soul-food flames, wine lovers face a bigger challenge finding the right match for piquant Creole seasonings and mouth-coating fried foods. I put dozens of bottles to the test with three dishes I crave—versions as fiery as they come. These pairings were absolutely delicious.



*More pairing inspiration from Sara* Learn what wine goes best with all kinds of foods, from sushi to Mexican: [sunset.com/winepairing](http://sunset.com/winepairing).