









WINE PAIRING

**MATCH GAME**

We recommend wines that deliver exceptional value so you get the best drink for your dollar. All of our picks cost \$20 or less and are widely available; look for them at your local wine store.

WINE KEY		
	<b>Light-bodied, crisp whites</b>	albariño, chardonnay (unoaked), chenin blanc, muscadet, pinot blanc, pinot grigio, white rioja, sauvignon blanc (unoaked), vinho verde
	<b>Medium-bodied, soft whites</b>	white bordeaux, gewürztraminer, grüner veltliner, pinot gris, riesling, sauvignon blanc (oaked)
	<b>Full-bodied, rich whites</b>	white alsace, white burgundy, chardonnay (oaked), muscat, roussanne, sémillon, viognier
	<b>Light-bodied, fruity reds</b>	red burgundy, gamay, nebbiolo, pinot noir, rioja crianza, rosé
	<b>Medium-bodied, silky reds</b>	barbera, cabernet franc, chianti, dolcetto, grenache, malbec, merlot, rioja reserva and gran reserva, sangiovese, tempranillo
	<b>Full-bodied, tannic reds</b>	barbaresco, barolo, red bordeaux, brunello, cabernet sauvignon, petite sirah, red rhône, shiraz/syrah, zinfandel
	<b>Sparkling wines</b>	cava, champagne, crémant, prosecco
	<b>Dessert wines</b>	Red: banyuls, port, sherry White: ice wine, muscat, late-harvest whites, sauternes, tokaji, vin santo

PAGE	RECIPE	TYPE	OUR PICK
<b>Yum</b>			
19	Dick Clark's Corn Fritters		Mionetto Prosecco Brut NV (Italy, \$11)
<b>30-Minute Meals</b>			
67	Spanish Surf 'n' Turf		Ventisquero Gran Reserve Cabernet Sauvignon 2003 (Chile, \$18)
67	Tuna Steaks Provençale		Goats do Roam Goat Door Chardonnay 2005 (South Africa, \$14)
68	Meatball Loaves with Tomato Gravy and Smashed Potatoes		Apollonio Salice Salentino 2001 (Italy, \$15)
69	Mu Shu Chicken Patties with Seared Napa Cabbage		Screw Kappa Napa Valley Chardonnay 2004 (California, \$14)
70	Greek Lemon and Orzo Soup		Brander Santa Ynez Valley Sauvignon Blanc 2005 (California, \$14)
71	Venetian Fish Stoup		Mastroberardino Lacrimarosa Campania Rosé 2005 (Italy, \$18)
72	Cavatelli with Sausage, Eggplant and Saffron Cream		Da Vinci Chianti 2004 (Italy, \$13)
73	Whole Wheat Penne with Mushrooms, Kale and Hazelnut Gravy		The Jibe Marlborough Pinot Noir 2004 (New Zealand, \$15)
<b>Burger of the Month</b>			
80	Wellington Burgers		Castle Rock Merlot 2003 (Washington State, \$11)
<b>Dish Come True</b>			
93	"Huli Huli" Chicken		Hugel et Fils Riesling 2004 (France, \$19)
<b>Every Day Menu Planner</b>			
SPECIAL INSERT	Mushroom-Smothered Trout		Sauvignon Republic Cellars Marlborough Sauvignon Blanc 2005 (New Zealand, \$17)
	Sweet-Onion and Garlic Soup		Fireblock Clare Valley Grenache 2005 (Australia, \$16)
	Salmon Rolls		Willamette Valley Vineyards Whole Cluster Pinot Noir 2005 (Oregon, \$18)
	Sweet-Potato and Sausage Hash		Annie's Lane Cabernet Sauvignon-Merlot Clare Valley 2002 (Australia, \$13)
	Thai Beef Salad with Crispy Noodles		Cameron Hughes Lot 16 Cabernet Sauvignon 2004 (California, \$16)
	Lemon-Chicken Schnitzel with Roasted Potatoes		F&M Berger Grüner Veltliner Kremstal 2004 (Austria, \$12)
	Italian Flag Lasagna		Brancaia Tre Rosso di Toscana 2004 (Italy, \$20)