

Pairing: Lasseter rosé pairs with salmon



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Our Wine of the Week, [Lasseter Family Winery 2015 Enjoué](#), is an exuberant Provençal-style rosé. It's as refreshing as a

starry summer night, with just enough minerality to suggest water splashing over river rocks.

Fruit flavors suggest watermelon, cucumber and white grapefruit rind, with just a hint of strawberry on the finish. The wine is sophisticated, balanced and infinitely quaffable. It is ideal with summer fare.

Enjoy the wine with watermelon salads, rare ahi tuna, grilled zucchini, Padrón chiles and that famous sandwich of Provence, pan bagnat. The wine will go well with lighter Southeast Asian foods, too, such as spring rolls, green curries if they are not too hot, and Thai and Vietnamese salads — green papaya salad is a perfect match. It's a good match with gravlax, ceviche, smoked salmon, smoked trout and canned tuna tossed with chickpeas, small-shaped pasta, celery and lemon vinaigrette.

On a hot day, the wine makes a great companion to simple cucumber sandwiches made with creme fraiche instead of cream cheese.

Enjoué also is a fabulous match with wild Pacific King salmon. Here it is paired with cucumbers prepared two ways, in a tangy yogurt-based tzatziki and sliced in salt and lemon juice. You can, if you like, serve seared Padrón chiles alongside.

[Print recipe for Wild Salmon with Tzatziki & Cucumbers](#)



Wild Salmon with Tzatziki & Cucumbers

Serves 2

- 1 small cucumber, peeled, seeded and minced
- 1 teaspoon kosher salt
- 2-3 garlic cloves, minced
- 4 ounces (½ cup) plain whole milk yogurt
- 2 tablespoons fresh snipped chives
- 1 large cucumber, peeled, seeded and very thinly sliced
- Juice of 1 lemon
- 2 wild salmon fillets, about 6 ounces each, pin bones removed
- Olive oil
- Black pepper in a mill

Put the minced cucumbers into a strainer, add 1 teaspoon of salt, toss gently and let drain for about 20 minutes; stir the cucumbers now and then.

Press out any excess moisture and transfer the cucumbers to a bowl. Add the garlic, yogurt and half the chives. Stir well, cover and refrigerate.

Put the sliced cucumbers into a small bowl, season with about a teaspoon of salad, and add the lemon juice. Cover and refrigerate for 30 minutes.

Preheat the oven to 250 degrees.

Set the salmon on a clean work surface, season all over with salt and brush with olive oil. Season with several turns of black pepper. Set the salmon on a clean baking sheet, set on the middle rack of the oven and cook for 15 to 20 minutes, depending on the thickness of the fish. Remove from the oven and let rest 5 minutes.

Use your fingers to divide the sliced cucumbers between two plates and drape a salmon fillet on top. Spoon tzatziki over the salmon, then garnish with the extra chives. Enjoy right away.

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