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AUG 12, 2016, COOKING

Rosé Pairings

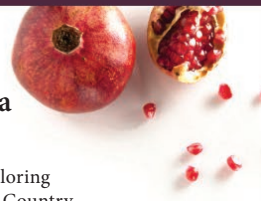


Dry rosé wines, both locally and internationally, just get better and better. Here are links to my ten most recent pairings in the Santa Rosa Press Democrat.



By Michele Anna Jordan

Michele Anna Jordan has been exploring and extolling the wonders of Wine Country (and especially Sonoma County) food and wine since long before it was recognized by the rest of the country as one of the great culinary treasure spots.



As I say in my posting of links to a couple of dozen Sauvignon Blanc pairings, any pairing of food and drink is a snapshot in time, influenced not only by the natural compatibility of the drink but also by the entire environment, including how you feel and who your companions are. And as always, use these links and descriptions for inspiration; you do not need to search out the specific wine, which may no longer be available anyway. (The links will take you to the full articles, where you'll find descriptions of the wine, the range of foods that it flatters, and a recipe.)

[Lasserter Family Winery 2015 Enjoué, an exuberant Provençal-style rosé, with Wild Salmon with Tzatziki & Cucumbers](#)

Sidebar 2015 Russian River Valley Rosé with Almost-Traditional Hawaiian Ahi Poke

Vaughn Duffy 2015 Rosé of Pinot Noir with Pan Bagnat

Quivira 2015 Dry Creek Valley Rosé with Chèvre & Strawberries on a fresh baguette

MacPhail 2014 Sonoma County Rosé of Pinot Noir with Sonoma Salad Niçoise

[Lasserter Family Winery 2014 Enjoué with Watermelon, Bacon, Feta, & Arugula Salad](#)

Quivira 2014 Dry Creek Valley Rosé with Smoked Trout Chowder

Red Car Rosé of Pinot Noir with Spring Tabbouleh and Ruby Grapefruit Vinaigrette

MacPhail Family Wines 2013 Rosé of Pinot Noir with Shoyu Chicken

Bucher Vineyard 2013 Russian River Valley Rosé of Pinot Noir with Golden Beet Salad with Feta & Ruby Vinaigrette