

## Best with Chenin Blanc



### Mango chicken boats with macadamia nuts

SERVES 8 TO 10 | 25 MINUTES

- 3 cups shredded cooked chicken
- 1 cup chopped mango
- 1/2 cup chopped celery
- 1/2 cup chopped green onions
- 1/4 cup chopped fresh tarragon
- 1/2 cup lemon juice
- 1/4 cup each crème fraîche (or sour cream) and mayonnaise
- 1 tsp. salt
- 1/2 tsp. pepper
- Belgian endive spears from 3 large heads
- 1/4 cup chopped roasted, salted macadamia nuts

- Combine** chicken, mango, celery, green onions, and tarragon in a large bowl.
- Whisk** together lemon juice, crème fraîche, mayonnaise, salt, and pepper. Add to chicken mixture; stir gently to combine.
- Spoon** chicken salad onto endive spears, then sprinkle with macadamia nuts.

**PER SERVING** 205 CAL., 64% (135 CAL.) FROM FAT; 12 G PROTEIN; 15 G FAT (4 G SAT); 5.3 G CARBO (0.2 G FIBER); 331 MG SODIUM; 44 MG CHOL.

Dry Creek Vineyard 2009 Wilson Ranch Dry Chenin Blanc (Clarksburg; \$12). Honeysuckle and Meyer lemon aromas meet a rush of melon, apple, and citrus, with a tangy, limestone finish.

Husch 2010 Chenin Blanc (Mendocino; \$11). Shades of the off-dry

Chenin we chugged in the '80s, only better, with pretty peach and almond blossoms.

Fine Ridge 2010 Chenin Blanc + Viognier (California; \$14). A Chenin at heart with a splash of Viognier; juicy peach, pear, green apple, tangerine, and a whiff of spicy jasmine.

## Best with Grenache Blanc



### Curried salmon mousse

SERVES 8 TO 10 (3 CUPS) | 45 MINUTES

- 1/2 cup dry white wine
- 2 tsp. salt, divided
- 1 lb. rinsed wild sockeye salmon fillet
- 1 tbsp. vegetable oil
- 1 cup chopped shallots
- 1 tbsp. each chopped garlic and chopped ginger
- 1/2 tsp. Thai red curry paste
- 1/2 cup coconut milk
- 1/4 cup each cream cheese and lime juice
- 1 1/2 tsp. sugar
- Fresh chives, chopped

- Boil** 2 cups water, wine, and 1 tsp. salt in a medium frying pan. Simmer fish just until opaque. Drain, cool, skin, and flake.
- Pour** oil into pan over medium heat. Cook shallots, garlic, and ginger until softened. Stir in curry paste; cook 1 minute. Whirl mixture in a food processor with coconut milk, cream cheese, sugar, and 1 tsp. salt until smooth. Pulse in salmon, then lime juice. Serve chilled, topped with chives.

**PER SERVING** 185 CAL., 58% (109 CAL.) FROM FAT; 13 G PROTEIN; 12 G FAT (5 G SAT); 9.2 G CARBO (0.2 G FIBER); 315 MG SODIUM; 46 MG CHOL.

Curran 2009 Grenache Blanc (Santa Ynez Valley; \$22). Orange and apricot with river rocks beneath and a spicy lemon-drop finish.

Jaflure 2009 Thompson Vineyard Grenache Blanc (Santa Barbara County; \$30). Delicate jasmine and Asian pear open to stone fruit and zesty lemon.

Tangent 2009 Paragon Vineyard Grenache Blanc (Edna Valley; \$17). Loads of juicy melon, plus tart, refreshing grapefruit and peach with an edge of minerality.

## Best with Pinot Blanc



### Poached shrimp with Meyer lemon ginger sauce

SERVES 8 TO 10 | 35 MINUTES

- 1/4 cup Meyer or regular lemon juice, divided
- 1/4 cup Dijon mustard
- 2 tbsp. each chopped ginger and brown sugar
- 1 1/2 tsp. each salt and pepper, divided
- 1/2 cup vegetable oil
- 1/2 cup chopped flat-leaf parsley
- 2 cups dry white wine
- 2 lbs. rinsed, shelled, tail-on medium shrimp

- Whirl** 1/2 cup lemon juice, mustard, ginger, brown sugar, and 1/2 tsp. each salt and pepper in a blender until smooth.
- Pour** in oil with motor running. Whirl in parsley, then chill sauce in a small bowl.
- Boil** 4 cups water, wine, 1/4 cup lemon juice, and 1 tsp. each salt and pepper in a large pot. Add shrimp; cover, remove from heat, and let steep just until shrimp are opaque, 3 to 4 minutes. Drain; immerse in ice water until cold. Serve with sauce.

**PER SERVING** 228 CAL., 61% (140 CAL.) FROM FAT; 15 G PROTEIN; 16 G FAT (1.9 G SAT); 6.3 G CARBO (0.2 G FIBER); 385 MG SODIUM; 130 MG CHOL.

Elk Cove 2009 Pinot Blanc (Willamette Valley; \$19). Fresh grapefruit and white peach with aromatic jasmine and Meyer lemon zest.

The Four Graces 2010 Pinot Blanc (Willamette Valley; \$20). Exotic riot of spiced peaches, Asian pear, pink grapefruit,

gardenia, and wet stones.

La Rochelle 2009 Pinot Blanc (Arroyo Seco; \$24). Delicate and flamboyant at once, with lemon-lime, a core of white peach, touch of green apple, and light honeysuckle. ■