

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

1/3 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

1. **Combine** chicken, mango, celery, green onions, and tarragon in a large bowl.

2. **Whisk** together lemon juice, crème fraîche, mayonnaise, salt, and pepper. Add to chicken mixture; stir gently to combine.

3. **Spoon** chicken salad onto endive spears, then sprinkle with macadamia nuts.

PER SERVING 205 CAL., 66% (135 CAL.) FROM FAT; 12 G PROTEIN; 15 G FAT (4 G SAT.); 5.3 G CARBO (1.2 G FIBER); 311 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.

Pine 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

1/3 cup coconut milk

1/4 cup each cream cheese and lime juice

1 1/2 tsp. sugar

Fresh chives, chopped

1. **Boil** 2 cups water, wine, and 1 tsp. salt in a medium frying pan. Simmer fish just until opaque. Drain, cool, skin, and flake.

2. **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., 59% (109 CAL.) FROM FAT; 13 G PROTEIN; 12 G FAT (5 G SAT.); 5.2 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.

Jaffurs 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

3/4 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

2/3 cup vegetable oil

1/2 cup chopped flat-leaf parsley

2 cups dry white wine

2 lbs. rinsed, shelled, tail-on medium shrimp

1. **Whirl** 1/2 cup lemon juice, mustard, ginger, brown sugar, and 1/2 tsp. each salt and pepper in a blender until smooth.

2. **Pour** in oil with motor running. Whirl in parsley, then chill sauce in a small bowl.

3. **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; 110 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. ■