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[editorial]



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**>> CHATEAUNEUF DU PAPE
PAIR WITH SPINACH**

"This is a hard one," McCarthy says. "You need something almost oily and full-bodied, so that it won't compete with the spinach."

PREP SUGGESTION
Sauté with olive oil and garlic. **PICK**
Domaine de Marcoux, 2008

**>> RIESLING
PAIR WITH ENGLISH PEAS**

The residual sugar in the wine makes the sweetness of the peas pop in your mouth," Satterfield says. **PREP SUGGESTION** Make a pea soup by puréeing and mixing with ham stock, pearl onions, and fresh mint. **PICK** J. J. Christoffel Erben, 2007



**>> CÔTE RÔTIE
PAIR WITH PARSNIPS**

White grapes add flavors of old-world pepper, herbs, and spice that are a good combo with parsnip, McCarthy says. **PREP SUGGESTION** Sauté in butter, apple cider, salt, and cream; purée and serve with duck. **PICK** Patrick Jasmin, 2000



**>> PINOT GRIS
PAIR WITH RADISHES**

Satterfield likes the acidity and the fruity almond tone with the spicy radish. **PREP SUGGESTION** Slice and garnish with salt and pepper, olive oil, and goat's milk feta thinned with buttermilk. **PICK** Eyrie Vineyards, 2007

TRENDS WE LIKE

VEG MATES

Steven Satterfield and Neal McCarthy of the Atlanta restaurant Miller Union say wine pairings aren't just for meat. Here, their picks for matches made in veggie-lover heaven.

—SALLY SCHULTHEISS



**>> CHARDONNAY
PAIR WITH CARROTS**

High acidity will balance the carrots! **PREP SUGGESTION** Look for one with virtually no oak, which competes with the vegetable," Satterfield says. **PICK** with olive oil, parsley, and thyme. **PICK** Loco Winery, 2008



**>> CABERNET FRANC
PAIR WITH BEETS**

"The barnyard funkiness of the wine perfectly complements the earthy beets," McCarthy says. **PREP SUGGESTION** Roast in olive oil and season with salt and pepper to bring out the savory side. **PICK** Domaine de Neroux, 2004

