

7 great grilling wines

No need to stick to your go-to house red for grilling all-stars. Shake it up with these varieties for tastier matches **BY SARA SCHNEIDER | PHOTOGRAPHS BY THOMAS J. STORY**



MADE FOR CHICKEN Spicy ginger BBQ sauce

Brush sauce onto chicken during the last 10 minutes of grilling, and serve extra on the side.

Sauté 1 chopped medium onion, 2 tbsp. each chopped fresh ginger and chopped garlic, and 1½ tbsp. vegetable oil in a medium saucepan over medium-high heat until soft, about 5 minutes. Add 1 cup dry rosé or dry white wine, ½ cup ketchup, 3 tbsp. each cider vinegar and packed brown sugar, 1 tbsp. Dijon mustard, 1 tsp. Worcestershire, ½ tsp. each salt and pepper, and ⅛ tsp. cayenne. Simmer, stirring occasionally, until very slightly thickened, 5 to 6 minutes. Let cool slightly, add 2 tbsp. lemon juice, then whirl in a blender until smooth. Makes 2½ cups.

PER ¼ CUP 83 CAL., 25% (21 CAL.) FROM FAT; 0.4 G PROTEIN; 2.5 G FAT (0.2 G SAT.); 10 G CARBO (0.3 G FIBER); 295 MG SODIUM; 0 MG CHOL.

Perfect barbecue pairings

The dish	Pair with	Our pick
Chicken with Spicy Ginger BBQ Sauce (recipe at left) 	Dry rosé Its crisp acidity and bright red fruit hold up to the heat and sweet tang of the sauce.	Quivira 2009 Wine Creek Ranch Grenache Rosé (Dry Creek Valley; \$15). Bone-dry and tart, with rhubarb and lime spiced with cinnamon.
Corn on the cob with chile and lime juice 	Unoaked Chardonnay Sweet corn loves Chard's apple flavors, and the lime makes its crisp citrus notes pop.	Iron Horse 2008 "UnOaked" Chardonnay (Green Valley of Russian River Valley; \$26). Apple, lemon blossom, and limestone.
Brats with sweet onions and hot mustard 	Dry Riesling Fruity and crisp—great with spicy pork and sweet-hot toppings.	Pey-Marín 2008 "The Shell Mound" Riesling (Marin County; \$24). Bone-dry and minerally; balanced with white peach, green apple, and lime.
Herb-rubbed Santa Maria-style tri-tip 	Syrah A meaty wine for the chewy beef, with herb and pepper echoes for the rub.	Lockwood 2007 Syrah (Monterey; \$14). Plums and red berries offset by earthy white pepper, leather, and tobacco.
Planked salmon with lemon and dill 	Pinot Noir A silky texture match for salmon, with red berry fruit and spice for sweet, pungent fish.	WillaKenzie 2008 Estate Cuvée Pinot Noir (Willamette Valley; \$25). Bright berries with hints of warm spices and earth.
Shrimp marinated in olive oil and tequila 	Sémillon Rich-fruited, full-bodied white loves sweet, tender shrimp.	Amavi 2008 Sémillon (Walla Walla Valley; \$20). Lush pear, apple, and melon edged with herbs and blossoms; zippy pineapple and lemon on the end.
Dark-chocolate s'mores 	Port-style red The fortified wine shares two vital adjectives with the campfire treat: dark and sweet.	Ficklin Old Vine Tinta Port (Madera; \$15). Dark plums and black cherries spiced with licorice and sprinkled with cocoa.



Take it outside Finally, good wine in a box. With a 50 percent smaller carbon footprint than average glass bottles, CalNaturale's Tetra Paks of Mendocino Chardonnay and Paso Robles Cabernet Sauvignon (\$13/liter—one-third more wine than a bottle) will turn your next barbecue green. ■