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1 FISH, 6 WINES

ST. HELENA, CA (June 7, 2005) – It’s no surprise that every recipe in Diane Morgan’s new book, “Salmon: A Cookbook,” is accompanied by suggested wine pairings. “Salmon and wine are simply meant to be together,” she insists. But what might be surprising is the wide range of wines she suggests. Her pairings run the gamut from light, crisp whites to rich, fruity reds – yet they’re all winning matches.

“Because salmon is a bit richer and more flavorful than most fish, it’s a wonderful match for a broad spectrum of wines – and a perfect example of why there are no rules when it comes to pairing wine and food,” explains Wine Market Council President John Gillespie.

Gillespie and Morgan recommend the following six “salmon-friendly” wines:

- **Chardonnay** – With its ripe fruitiness, full body and creamy texture, America’s most popular white wine has the weight to stand up to salmon’s substantial taste but still enough acidity to offer contrast. Choose a Chardonnay that is not oaked so the true fruit character of the grape stands out.
- **Pinot Gris** – The fresh, citrusy fruit and clean acidity of Pinot Gris (or Pinot Grigio, as it’s known in Italy) are a nice balance to salmon’s hearty richness – acting much like a twist of lemon does with fish. Look for excellent examples from California, Oregon, Italy, and France’s Alsace region.
- **Albarino** – Medium weight and crisp-edged, this excellent value white from Spain is just starting to gain popularity in America. Sometimes compared to a combination of Sauvignon Blanc and a very dry Riesling, Albarino’s snappy, vibrant fruitiness is a bold counterpoint for the “meatiness” of salmon. Nice options also come from Portugal, where it is called Alvarinho.
- **Riesling** – Taking a cue from one of Germany’s traditional pairings, the natural acidity of the Riesling grape works very well with the higher fat content of salmon. The sweetness of the natural residual sugar content also highlights the flavor of the fish. Riesling’s abundant fruit and hint of spiciness are especially welcome with salmon prepared with Asian flavors.

- **Pinot Noir** – Pinot Noir and salmon (especially grilled salmon) are a classic pairing – and a perfect example of a red wine match for salmon. The fruity earthiness of food-friendly Pinot Noir is a tasty complement to the fish’s rich fattiness, while its low tannins don’t interfere with salmon’s beautiful flavors.
- **Beaujolais** – Bright, fruity Beaujolais is another stunning red wine pairing for salmon. This lighter-bodied red, produced from the Gamay grape, is flavorful enough to stand up to salmon’s intensity, yet acidic enough to refresh the palate. Try it lightly chilled for a tasty summer option.

For more information, recipes and wine pairing advice, check out wineanswers.com.

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Wine Market Council is an independent, non-profit trade association of grape growers, wine producers, importers, wholesalers, retailers and other organizations affiliated with the wine industry. For more information, visit winemarketcouncil.com or wineanswers.com.