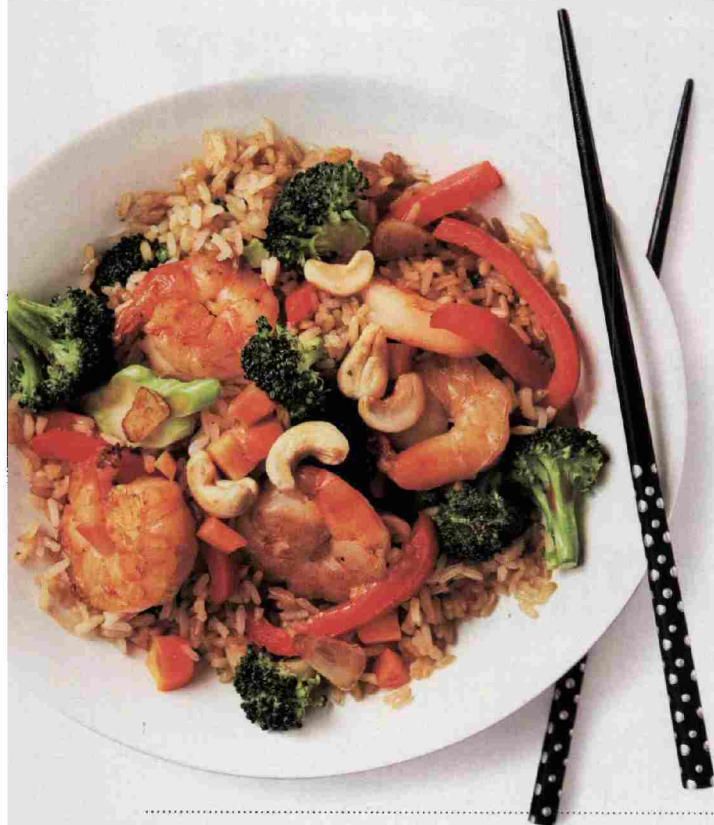


HEALTHY LIVING | WINE

Which wines go best with these Chinese dishes?



WHETHER YOU PREFER TO ORDER from your favorite take-out joint or whip out the wok, Chinese food offers the perfect opportunity to reach for bargain bottles with big fruit and hints of sweetness. The richly layered spicy, sweet, and salty dishes can easily flatten more delicate and nuanced wines.

◀ **Shrimp Fried Rice:** If you've ever had fried rice with coconut, mango, or ginger, you know how these exotic flavors enliven this staple dish. An American gewürztraminer adds complementary fruity flavors and sweetness. Plus, this aromatic white stands up to scrambled eggs (often found in fried rice), which challenge many wines.

▪ **Fetzer Gewürztraminer California Valley Oaks 2008 (California, \$9)** Spicy, honeyed, tropical, and a tad sweet

▪ **Hogue Gewürztraminer Columbia Valley 2008 (Washington, \$12)** Lychee and citrus with rose petal aromas

▪ **SPLURGE: Hermann J. Wiemer Gewürztraminer 2007 (New York, \$19)** Exotic and floral with melon and mineral flavors



Szechuan Chicken: Off-dry rieslings are perfect matches for Szechuan peppercorns, which combine aromatic spice and earthy undertones. The wines' fruity sweetness is balanced with acidity.

▪ **Pacific Rim Sweet Riesling 2008 (Washington, \$10)** Lingering, sweet apricot meets crisp acidity

▪ **Dr. Frank Riesling Semi-dry 2008 (New York, \$15)** Honey-suckle aromas with apple and tropical fruit

▪ **SPLURGE: Gunderloch Riesling Spätlese Diva 2007 (Germany, \$25)** Peach nectar flavors are bright and fresh



Vegetable Lo Mein: Choose a wine with acidity or effervescence to cut through the noodles' oily coating. Sauvignon blancs and sparkling wines are great choices.

▪ **Mionetto IL Prosecco (Italy, \$10)** Fresh and fizzy with a shot of citrus

▪ **Brancott Sauvignon Blanc Marlborough 2008 (New Zealand, \$14)** Zesty citrus with a zippy finish

▪ **SPLURGE: Frei Brothers Sauvignon Blanc Reserve 2008 Russian River Valley (California, \$20)** Generous body, plus hints of pink grapefruit and papaya



Moo Shu Pork: Strong flavors of cabbage, mushrooms, and hoisin sauce can conflict with dry reds; the potent fruit punch of a slightly chilled, low-tannin Beaujolais muscles into the mix well.

▪ **Georges DuBoeuf Beaujolais Villages Nouveau 2009 (France, \$9)** Juicy, grapey, berry, and cherry

▪ **Pierre-Marie Chermette Domaine du Vissoux Beaujolais 2007 (France, \$19)** Refreshing with tangy red fruit

▪ **SPLURGE: Guy Breton V.V. Morgon 2007 (France, \$23)** Medium-bodied with tart cherry and smoky plum



—Jeffery Lindenmuth

PHOTOGRAPHY: RANDY MAYOR, FOOD STYLING: KELLIE GERBER, KELLEY