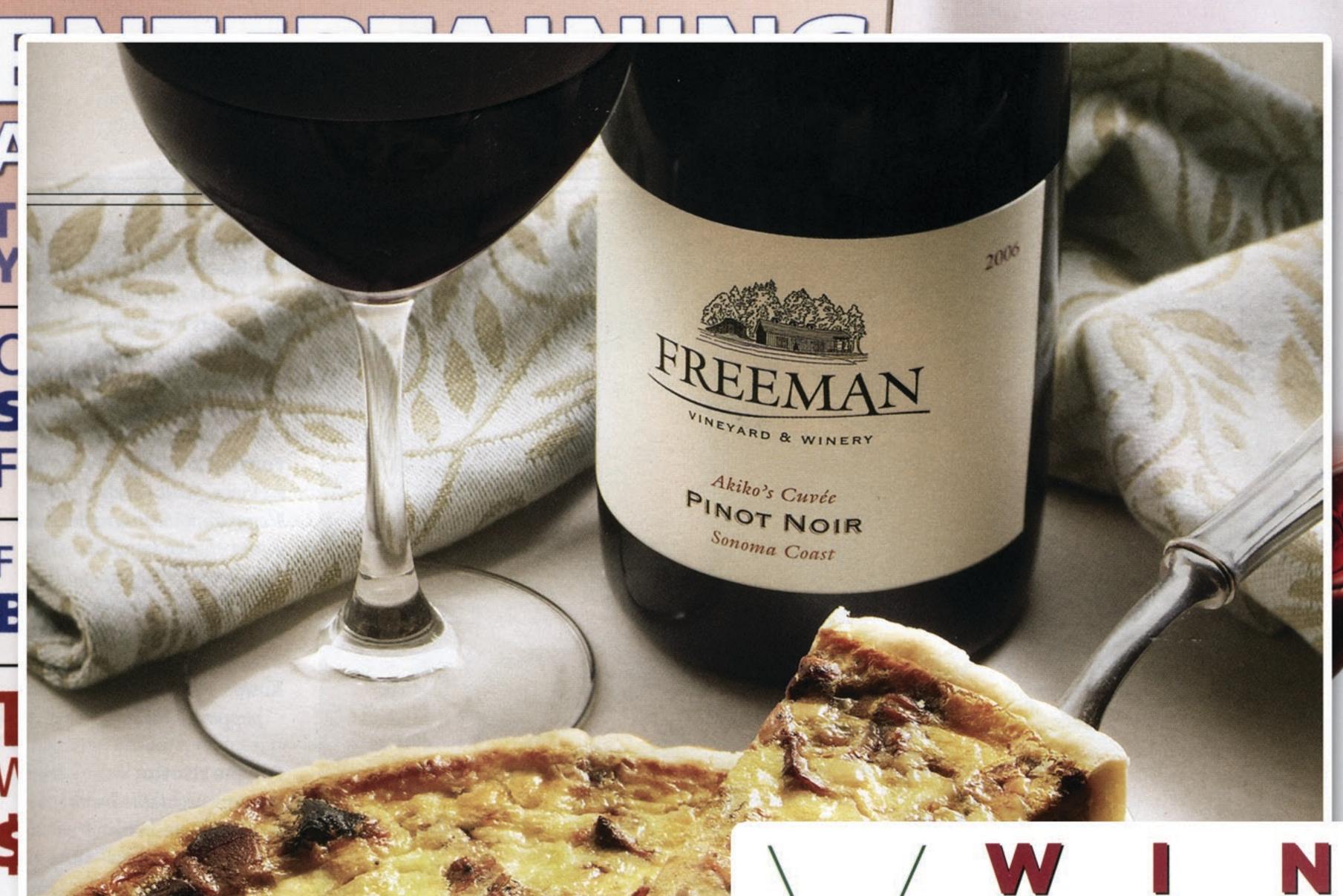


## WINEENTHUSIAST

MAGAZINE

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Vegetarians

Wine recommendation: Earthy mushrooms and garlic are a natural match with Pinot Noir; try the 2006 Freeman "Akiko's Cuvee" Pinot Noir from the cool Sonoma coast , which has many layers of flavor that will complement the tart. A rich but acidic white like the 2007 Alain Jaume Grand Veneur Cotes du Rhône Blanc Reserve, a rich, fragrant blend of Roussanne, Viognier and Clairette, will stand up to the rich garlic custard and complement the savory mushroom mixture.

Gretchen Roberts writes about food, wine, home and garden from her 109-year-old Craftsman home in Knoxville, Tennessee.