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W I N E S FOR Vegetarians

BY GRETCHEN ROBERTS

PHOTOS BY JON VAN GORDER

Wine recommendation: Earthy mushrooms and garlic are a natural match with Pinot Noir; try the 2006 Freeman “Akiko’s Cuvée” 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. **WE**

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