

EVERY DAY

with RACHAEL RAY

OCTOBER 2008

RECOMMENDED!

Segura Viudas Creu de Lavit 2005



WINE PAIRING

Match Game

A delicious meal deserves the perfect wine. We help you find the right pair here—and at rachaelraymag.com/wine.

BY MARK OLDMAN

WHEEL OF WINE

JAMMY
zinfandel, nero d'avola

BUBBLY
champagne, prosecco, cava

CRISP
sauvignon blanc, pinot grigio, soave

FLORAL
riesling, gewürztraminer

BUTTERY
sauvignon blanc, chardonnay

FRUITY
beaunois rosé, pinot noir

SPICY
shiraz/syrah, merlot, côtes du rhône

WOODSY
cabernet sauvignon, chianti, barolo, rioja

THE WINE

- Gigliola Bianchi Malbec 2006 (Argentina, \$19)
- Agmell Three Gardens Barossa 2007 Grenache Mourvèdre 2006 (Australia, \$19)
- Codorniu Brut Cava Raventós Reserva NV (Spain, \$14)
- Gloria Ferrer Blanc de Noirs NV (California, \$20)
- Hall Sauvignon Blanc Napa Valley 2007 (California, \$20)
- Pacific Rim Riesling Wallula Vineyard 2007 (Washington, \$20)
- Segura Viudas Creu de Lavit 2005 (Spain, \$13)
- Mezzacorona Traminer Aromatico Castel Firmian 2006 (Italy, \$12)
- Washington Hills Chardonnay 2006 (Washington, \$9)
- Frei Brothers Chardonnay Reserve Russian River Valley 2007 (California, \$20)
- Mud House Pinot Noir 2006 (New Zealand, \$15)
- SoloRosa Rosé Napa Valley 2007 (California, \$17)
- Cannon Merlot Selected Vineyards 2006 (California, \$12)
- River Cake Primitivo 2006 (Italy, \$16)
- Segura Viudas Creu de Lavit 2005 (Spain, \$13)

THE MATCH

- Ham-and-Tomato Pie (p. 104)
- Buffalo Chicken Fingers (p. 110)
- Bacon 'n' Egg Quesadillas (MP)
- Tuna-and-Tomato Pasta (p. 69)
- Pasta with Hazelnut-Spinach Pesto (p. 99)
- Fig and Cheese Purses (p. 133)
- Slender Sallies (p. 134)
- Apple Juice Pork with Squash and Golden Raisins (p. 71)
- Smoky-Spicy Sweet Potato Soup (p. 99)
- Mushroom Not-Potpies with Cheesy Parmesan Crust (p. 101)
- Bacon-Wrapped Salmon with Broccoli and Mashed Potatoes (p. 98)
- Chili Chicken and Vegetable Soup (MP)
- Gnocchi with Braised Mushrooms and Peas (p. 144)
- Spicy Cheese Fondue (p. 56)
- Creamy Saffron Farfalle with Crab and Shrimp (p. 102)
- Corn Casserole (p. 162)

WINE PAIRING

WINE

- Luc Colombo du Rhône Les Grands Rouges 2006 (France, \$12)
- Les Vigoureux Cahors Gouleyant (France, \$11)
- Olive Ragù with Olive Oil (p. 97)
- Beef Not-Potpies with Mustard-Salt Crust (p. 102)
- Usage Burgers with Mustard-Tzatziki (p. 112)

THE MATCH

- Pepper Beef with Smoked Mustard and Pitaf (p. 102)
- Sage Meatloaf Cupcakes with Mustard Potato Frosting (p. 105)
- Polenta Pie (MP)

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