



Floral, fruit and spice: Perfect for Asian dishes

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 FRIDAY! Magazine

I tried a sweet little gewürztraminer the other day. More accurately, make that a dry and not-so-little 2006 Pfaffenheim gewürztraminer from the Alsace region of France (\$19.99).

Once again I took the advice of the Abbotsford Signature Liquor Store's wine expert, Donna Mitchell, while searching for the perfect match to my mix of Asian-influenced dinner-time dishes.

This gewürztraminer was golden, rose-petal smooth, rich and lively, with the perfect combination of nutty spice, floral (yes, the rose petals again) and tropical fruit on the nose and palate. It cooled down the hot-hot-hot of the Korean beef and rice cakes while it complemented perfectly the Thai-style sweet and spicy noodles.

To make things even better, we finished the gewürzt alongside left-over pumpkin pie – oo la la! OK, to be honest, I had suspected it would be a good pairing, but the proof was in the pie, so to speak.

This is not a sweet wine; in fact, it is technically dry. The floral and fruity scent and finish, along with its full body and richness, may give you the illusion of "sweet." You'll want to serve it at somewhere between nine and 11 degrees – too cold and you'll mask all the glorious aromas and flavours; too warm and its liveliness will wane.

B.C. and Chile make gewürztraminer wines that come in at a price tag as low as \$11.99 or \$10.99, respectively, but I haven't tried them all. As well, our local organic winery, Lotusland

Vineyards, has its own gewürztraminer and something they title "Girls are Meaner?"



Since the 2005 Bordeaux has just made its splash, and is touted by many as the best vintage in the last 50 years, it's time for me to share the name of a B.C. Bordeaux-style wine that I recently tried and fell madly in love with: the 2005 Pétales d'Osoyoos from Osoyoos Larose (\$25).

This is Osoyoos Larose's second label (little sister, if you will) Bordeaux-style wine made from merlot, cabernet sauvignon, cabernet franc, malbec and petit verdot. Full-bodied, alive, and

stuffed with chocolate, raspberries, vanilla and spice, this is a smooth and oh-so-well-balanced wine that perfectly suits Sunday's roast beef dinner, Monday's shepherd's pie, or Tuesday afternoon's take-out lunch with friends.

If you go out to get a bottle, be sure to get at least two. There isn't much of it left – anywhere. And once you've tried it, trust me, you'll love it so much that you'll want a second bottle.



Petit sirah is the main attraction at the next Thursday Night Swirl, Oct. 16. Call Rose at Whatcom Wine & Spirits to reserve your spot. 604-870-6166.

Quick Wine Notes

It's important to serve your wine at the right temperature. Here's a quick reference table with serving temperatures advised by the Wine and Spirits Education Trust (WSET).

Wine Style	Region/Varietal	Serving Temperature
Light-bodied reds	Beaujolais, Valpolicella, gamay noir, pinot noir, Chianti	Just lightly chilled, 12°C
Medium- to full-bodied reds	Red Burgundy, Australian shiraz, Chateauf-neuf-du-Pape, Port, syrah, Bordeaux	Room temperature, 17-18°C
Light- to medium-bodied whites	Fino Sherry, pinot grigio, muscadet, sauvignon blanc	Chilled, 10°C
Medium- and full-bodied oaked whites	California, Canadian or Australian chardonnay, white Burgundy, late-harvest Rieslings	Just lightly chilled, 12°C
Sweet wines	Sauternes, etc.	Chilled, 10°C
Sparklers	Champagne, Cava, Asti	Chilled, 10°C

wine trends