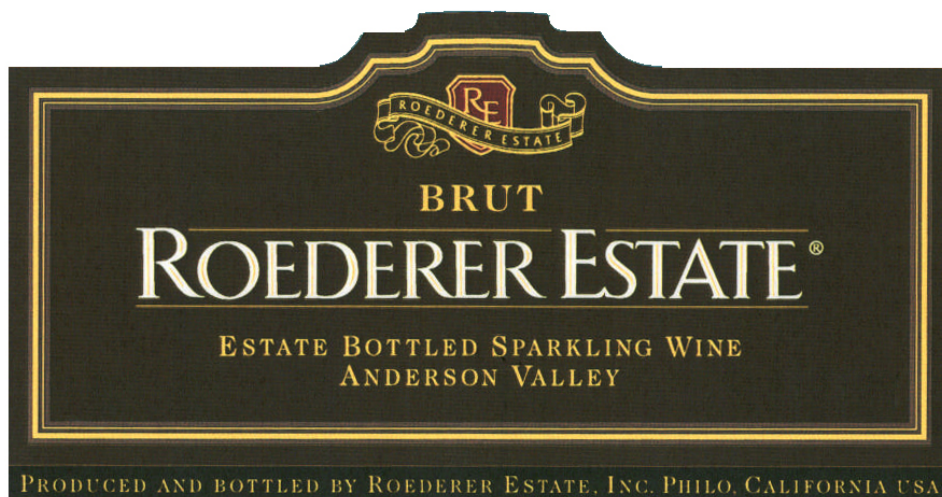


The Press Democrat

M. Jordan

December 2006

Roederer Estate
Brut Multi Vintage



Wine of the Week

"Our Wine of the Week, Roederer Estate Anderson Valley NV Brut, has a pleasing austerity to it, as many of the finest sparklers do.

By austerity, I mean a leanness, a focus and a crispness that makes me think of a bright yet cold winter day at the sea. The delicate bubbles dance in your mouth like little bursts of sea spray against your skin, leaving behind brief impressions of green fruit, apple, kiwi and, it's true, not-quite-ripe grapes.

The wine is delicate and beautifully balanced. You can enjoy it with just about anything but red meats. It is especially suited to seafood such as raw oysters and clams, petrale sole and sand dabs, and to salads with arugula, citrus fruits and fresh chevre.

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But given that it's Dungeness crab season, I suggest pairing it with winter's shellfish. And to show both the wine and the crab to best advantage, serve the crab chilled. For today's recipe I've chosen to pair crab with a vinaigrette I've been making for a couple of decades. It is best when made with a whole Meyer lemon but you can make it with any lemon as long as you taste the vinaigrette and balance the acid with more olive oil and more salt if needed. I can't think of a better way to welcome in 2007."