

# FOOD & WINE

JUNE 2009

best grilling recipes  
juicy burgers, meaty ribs, easy marinades & sauces plus top summer wines & beers



## BEST BURGER PAIRINGS

The type of meat determines the best wine match (unless the burger is smothered in strong-flavored condiments).

	CLASSIC RED	UNEXPECTED RED	GREAT WHITE
BEEF	Rich, peppery Zinfandel: 2006 Ravenswood Napa Valley (\$15).	Powerful Sicilian Nero d'Avola: 2006 Colosi Rosso (\$12).	Rich, luscious Chardonnay: 2007 Newton Vineyard Red Label (\$25).
LAMB	Juicy, spicy Shiraz: 2007 Oxford Landing South Australia (\$8).	Earthy Portuguese red: 2004 Periquita Reserva (\$16).	Rhône-style white blend: 2007 Isenhower Cellars Snapdragon (\$17).
TURKEY	Fragrant, fruity Pinot Noir: 2006 Carmel Road Monterey (\$17).	Vibrant, berry-scented rosé: 2008 Mulderbosch (\$12).	Fruity, peach-inflected Pinot Gris: 2007 King Estate Signature (\$16).

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