
WARM POTATO AND CHARCUTERIE SALAD

BY GEORGEANNE BRENNAN

I'm a fan of those French and Italian salads you see in delicatessen windows that seem to be made entirely of cured meats and pickles. In thinking about the Monferrato Rosso, which pairs so well with charcuterie, I decided to take the salad concept and make it a little less meat-centric, yet still robust, by adding warm potatoes and crispy radishes. The reimagined salad and the wine are well matched, neither overpowering the other but standing firm together in partnership.

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| 1½ tablespoons extra-virgin olive oil | ¼ pound thinly sliced salami, spicy or mild |
| 1½ teaspoons red wine vinegar | |
| ½ teaspoon whole-grain mustard | ¼ pound thinly sliced mortadella (preferably with pistachios) |
| ½ teaspoon honey | 2 tablespoons minced parsley |
| ¼ teaspoon sea salt | 10 creamer-size Yukon Gold potatoes |
| 3 thin slices red onion, halved | 3 cups arugula, for serving |
| 10 cornichons, thinly sliced lengthwise | |
| 8 small red radishes, thinly sliced crosswise | |

In a bowl large enough to hold all the ingredients, whisk together olive oil, vinegar, mustard, honey, and salt to make the dressing. Add onion, cornichons, and radishes.

Slice salami into matchsticks and add to the bowl. Roll mortadella like a cigar and cut into ½-inch-thick slices and add to the bowl, along with 1 tablespoon parsley. Turn gently to coat well with the dressing.

At this point, the salad can be set aside at room temperature for up to 2 hours to let the flavors blend.

Forty-five minutes to an hour before you want to serve, place potatoes in a saucepan and cover by 2 inches with water. Bring to a boil over medium-high heat. Reduce the heat to medium and cook until potatoes are just tender when pierced with the tines of a fork, 15 to 20 minutes. Remove to a colander to drain. When cool enough to handle, peel and slice into rounds.

Add potato slices to the bowl and gently turn to coat. Remove the salad to a serving bowl and garnish with remaining parsley.

Serve with a bowl of arugula on the side and slices of crusty country bread.

Serves 4 as a first course



The James Beard award-winning cookbook author Georgeanne Brennan is also the author of the best-selling food memoir *A Pig in Provence*. She continues to write about food and cooking from her longtime homes in Provence and in Northern California, where she co-owns an aperitif wine bar. You can find more of her recipes at www.georgeannebrennan.com.

ADVENTURES

April 2024









2022 EDELZWICKER MEYER-FONNÉ

Our annual shipment of Félix Meyer's wide range of wines recently arrived in Berkeley. Nearly all of his dozen or so cuvées showcase a single grape variety, like Riesling, Gewurztraminer, or Pinot Noir, but Félix also makes a delicious blend in this Edelzwicker. The word translates literally to "noble blend," but in reality, Edelzwickers have historically represented the region's most populist style of wine. Every harvest, a producer looks at what they have in abundance and blends those grapes together for a charming and exuberant *blanc* destined to become their barbecue, picnic, or *apéro* go-to. In the best examples, like Félix Meyer's, you get an elegant and vivid sensory tour of Alsace's grape varieties, all in one glass, from Gewurztraminer's notes of tropical fruit and spice to Muscat's irresistibly floral nature. The blend varies every year, but the anchor is always Pinot Blanc, the variety that first drew Kermit to Félix's wines twenty years ago. Next time the weather is nice, go outside, fire up the grill, and throw on some bratwurst or andouille for a dreamy pairing. —TOM WOLF

\$22.00 per bottle **\$237.60 per case**

Pairs well with *choucroute garnie*,
quiche Lorraine, and crab roll.

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| 2022 Edelzwicker Meyer-Fonné | 31% Pinot Blanc, 29% Riesling, 20% Muscat, 15% Sylvaner, 5% Gewurztraminer | Vines planted 1982– 2015 Granitic colluvium, alluvium | Serve <i>cold</i> 48–52° F Do not decant | Green apple, pear, slight spice Succulent, mineral, floral | Drink now |
| 2021 Monferrato Rosso Tenuta La Pergola | 50% Barbera, 18% Dolcetto, 17.5% Bonarda, 11% Freisa, 3.5% Croatina | 25-year- old vines, on average Sand, limestone | Serve <i>slightly cool</i> 58–62° F Decant optional | Brambly fruit, blood orange, herbs Velvety, full-bodied, balanced | Drink now |

2021 MONFERRATO ROSSO TENUTA LA PERGOLA

My sister-in-law is getting married this spring, and I recently organized a tasting of a dozen bottles from which she would choose a wine to serve her guests. Before I popped the cork on the six or so reds I had arranged, I knew which one she would choose—not because I know her taste inside and out but because it's nearly impossible *not* to choose Tenuta La Pergola's Monferrato Rosso when planning for a party. From the hills of Piedmont, in northwestern Italy, the grapes in this red blend vary every year, but its character is always all about conviviality, refreshment, and ability to pair well with all kinds of dishes, from the Italian

classics to pulled pork sandwiches, burgers, and burritos. This versatility is largely thanks to the starring role of Barbera, a grape known for its food-friendly acidity and irresistible bite. For all its easygoing charm, it's full of surprising complexity, too. Evoking brambly fruit, blood orange, and herbs, this Monferrato Rosso is a no-brainer for most occasions.

—TOM WOLF

\$17.00 per bottle

\$183.60 per case



LEFT Martina, Alessandra,
and Emanuele Bodda.

© Tenuta La Pergola

COVER The village of Katzenthal,
home to Meyer-Fonné. © Gail Skoff

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