Luscious pastas, vibrant wines, and fresh menus to celebrate the season

ITALIAN SPRING

FOOD&WINE

GARGANELLI WITH SPECK. PEAS, AND SCALLION CREAM P. 30

SPRING

WINE

WHAT TO PAIR, POUR, AND DRINK NOW



NEW American Wine Regions

LET'S SUPPOSE someone opened a bottle and poured you a glass of the 2016 Mari Vineyards Jamieson Vineyard Dry Riesling (\$28). The wine is full of lime zest and peachy intensity, and if acidity can be thrilling, like riding a bike on the edge of a cliff, this has it. Would you be surprised to learn it's from Michigan?

One of the great stories in American wine right now is the rise of non-West Coast wine regions. Take Michigan: Its Rieslings are superb-the gorgeously complex 2017 Black Star Farms Arcturos Dry Riesling (\$22) won "best wine" at the 19th annual Canberra International Riesling Challenge last October.

Or head to Idaho-the same arid climate that produces Washington State's best wine extends across the border here, resulting in powerful but balanced reds like the plummy **2016 Cinder Tempranillo** (\$30) or the **2016 Telaya Wine Company Turas** (\$32), a robust, earthy Syrah blend, both from the Snake River Valley appellation.

The Texas wine scene is well established, particularly in the Hill Country



west of Austin. Top bottles to seek out include the zippy, surprising 2017 William Chris Pétillant-Naturel Rose (\$25), with its lightly sweet watermelon flavors, and the blackberry-rich 2015 Spicewood Vineyards The Good Guy (\$40), a rich Tempranillo blend. And in Virginia, for a splurge. invest in a bottle of the 2015 RdV Rendezvous (\$75), a polished Merlot-based red that has held its own in blind tastings against top Bordeaux properties. Or, just have fun with the juicy, floral 2018 Early Mountain Vineyards Rosé (\$25).

While it can be hard to find these wines outside of the state they're made in (except by mail-order), *every* state now makes wine-so go local with your vino. After all, your nearest wine region may be your next great discovery.