

600+ WINES REVIEWED 69

ITALIAN SPIRITS
SIP IN STYLE THIS SPRING 42

CALIFORNIA BARBERA
THE FOOD WINE 62

WINE ENTHUSIAST

 THE WORLD IN YOUR GLASS

APRIL 2014

THE
GOLDEN
AGE OF
**CHIANTI
CLASSICO**

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12

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04



VOLPAIA
Chianti Classico
2011

Poggio
Chianti Classico
2007

MONTERAPONI
CHIANTI CLASSICO
RISERVA UCO
2009
13.5% vol

the crush
RECIPE OF THE MONTH

DUCK AND RECOVER

Break out of your eggs benedict brunch rut with this Riesling-friendly, duck-sausage take on the **Bahn Mi** from Taylor Boetticher and Toponia Miller, owners of The Fatted Calf in San Francisco and authors of *In the Charcuterie*.

FOR THE DUCK SAUSAGE

- 2 pounds boneless, skinless duck meat, ground
- 10 ounces pork back fat, ground
- 1 tablespoon fine sea salt
- 2 teaspoons freshly ground pepper
- 1 teaspoon sugar
- 2 teaspoons fish sauce
- 1 tablespoon shallot, minced
- 1 tablespoon lemongrass, minced
- 1½ teaspoons ginger, peeled, grated and then chopped
- 1½ teaspoons garlic, minced
- 8 6-inch lemongrass stalks to use as skewers

FOR THE SPICY MAYO

- ½ cup mayonnaise
- 3 teaspoons Sriracha

FOR THE SANDWICH

- 1 French baguette, halved and cut into 8 pieces
- 1 bunch fresh cilantro leaves
- 2 jalapeños, sliced
- 1 bunch fresh mint leaves
- 2 carrots, grated

Combine the duck ingredients (minus the skewers) in a large bowl and mix by hand for 2 minutes. Divide into 8 equal portions and form patties around the lemongrass stalk skewers. Cook on a medium-hot grill for 3 minutes per side. Remove from grill and take out the skewers. Stir together the mayo and Sriracha and spread it on the bottom of each baguette. Add the duck. Pile on a heavy pinch of grated carrots, then add the cilantro, sliced jalapeños and mint leaves, to taste. Place the top baguette slice over it all and plate. *Serves 8.*

PAIR IT

S.A. Prüm's 2012 Essence Riesling is off dry, with low alcohol and a level of crisp acidity that stands up to the spice and fresh herbs in the dish.

