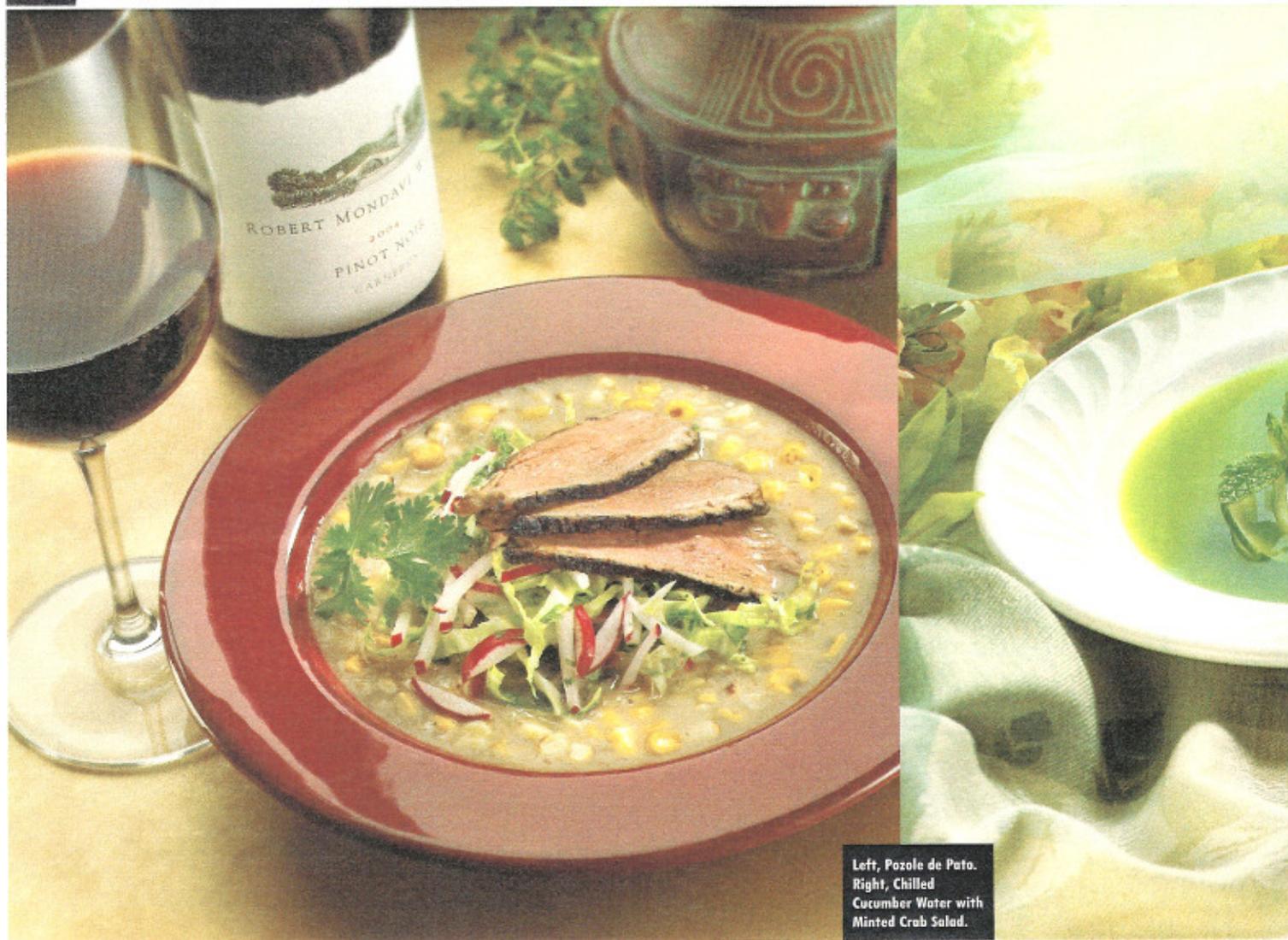


## PAIRINGS



Left, Pozole de Pato.  
Right, Chilled  
Cucumber Water with  
Minted Crab Salad.

"I think rosé is often forgotten about and that's sad. It goes very well with summer soups," says Wayte. She also likes Sherry, noting, "A lot of people think of it as a blue hair-rinse brigade choice, but it's not. There are so many varieties." For her chilled white gazpacho, made with grapes, almonds, garlic and bread, she might choose a fino Sherry.

Sandoval agrees, saying, "A nice Riesling or Chard would complement the summer vegetables." In fact, he says, his avocado-cucumber soup would also work well with a full-bodied Chardonnay, preferably an oaky one. "It's a more complex wine than Sauvignon Blanc," he says.

If the soup has a bit of spice, as many Mexican soups do, he offers two more possibilities. "Pinot Noir has a little bit of spice, so it complements chilies, or Sauvignon Blanc, because it has fruit and acidity to contrast the spice," he says. If the soup has both spice and acidity, from chilies and tomatoes or tomatillos, "you want a wine that has some acidity."

And what of cream-based soups—the bane of wine pairings, because they are thought to coat the palate and mask the wine?

"We do fortify our soups sometimes with a little bit of cream," says Allemeier. "Then we [pair them with wines that have] a little bit of oak. We pair with lightly oaked Chard or lightly oaked Pinot Gris."

Wayte takes a different tack: she likes cream soups with "a crisp, ar-

omatic white, something with a touch more alcohol and a little bit of sweetness." She likes to pair her creamy soup of summer squash, basil and Parmesan cheese with a Puligny-Montrachet or a New Zealand Sauvignon Blanc.

When summer soup contains animal protein, the pairing requires more emphasis on the "weight" of the ingredients in addition to their flavor profiles. If, says Allemeier, the ingredients are lighter and milder—say scallops, sole, halibut or chicken—the wine will be white, but he avoids oak. Soups with heavier poultry or meat can handle heavier wines, he says, but there's a wide range of possibilities: "Is it something rich and fatty like lamb, or is it something leaner, like pheasant?" For leaner meats, he goes with milder red wines—aged wines whose tannins have mellowed some. Heavier wines can handle richer ingredients.

If the soup is a main course on a hot, muggy night, Allemeier has been known to drink Pinot Noir served at cellar temperature, which is 55 degrees. It's great with ingredients such as duck, mushrooms and eggplant, he says. But if your soup is light and cold, "you want something bright, fruit-forward and chilled. In summer, I can't get enough Riesling, Pinot Blanc, Chardonnay and Viognier," he says.