Sunset
LIVING IN THE WEST

Extreme pairing

The popular new meats (the fine *and* the faux) are a pairing challenge. Follow our guide to picking the perfect wine companion



BY SARA SCHNEIDER | PHOTOGRAPHS BY JAMES BAIGRIE

FINE MEAT

Handcrafted salumi

Sweet pork laced with spices calls for a white. Pour a dry Alsatian-style variety; pungent salami makes the understated fruit pop.



PAIR WITH Elk Cove Pinot

PAIR WITH Elk Cove Pinot Gris 2008 [Willamette Valley]. Zippy elegant pink grapefruit and peach get a kick of lemon zest at the end.

earthy character and spice.



PAIR WITH WillaKenzie Estate Cuvée Pinot Noir 2007 *(Willamette Valley; $25).* Dusty red fruit—cherries and raspberries—spiced with a little cinnamon, nutmeg, and cloves.

Exotic cured ham

From Spanish Ibérico and serrano to Italian prosciutto, air-cured hams need a juicy red to cut through their sweet marbling.



PAIR WITH Eaglepoint Ranch Grenache 2007 *(Mendocino County; $20).* Bright, spicy cherries with a red licorice edge softened by lavender. >105



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