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Contra Costa Times
March 23, 2010

The white wines of spring

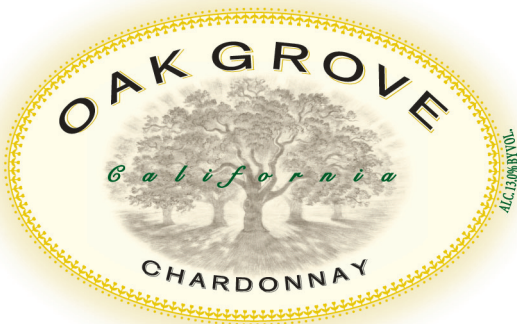
By Jessica Yadegaran

Cellar those big reds. Spring is here, and it's time to sip some sunshine. ...I asked two food and wine pairing experts for their help in pairing the wines with seasonally inspired dishes: Evan Goldstein, a San Francisco author and master sommelier, and Matthew Silverman, the co-founder and executive chef of the Verve Hospitality Group, which includes Danville's Coa, Laurus and Stomp, a wine and tapas bar.

Silverman's pairing philosophy is about balance.

"You don't want one thing to overpower the other," he says. "The dish and wine should complement one another in some way. And, at this time, it's nice to get out of the winter root vegetables and into something fresh and interesting."

For the Oak Grove California Reserve Chardonnay



(\$8), Silverman suggests pairing it with an English Pea Gnocchi Carbonara, which he prepares as a casserole with fresh spinach and pancetta. He finishes it with pecorino and an egg yolk. The chardonnay's round texture complements the richness of this dish, but the wine has enough acidity to cut the creaminess and stand up to the pork flavors.