

# Autumnal Wine Pairings, From Momofuku's Beverage Director

By LAURA NEILSON NOV. 25, 2015

“For me, it’s the same as ‘drinkable,’ but a little more fun to say,” the sommelier Jordan Salcito says about the odd-sounding and often-used wine word quaffable. “I use this particular term for wines that are delicious and drinkable without needing an explanation or something to eat to accompany them,” she adds. As the beverage director for Momofuku restaurants and a Master Sommelier candidate with her own wine label, Bellus, Salcito’s palate is a trusted one — especially now that she’s pregnant (her sensitivity to smells has only heightened). “Most of what we consider ‘taste’ is actually moderated by smell, so I find I’ve been a more sensitive taster, for better or worse, of both food and wine these past few months!” she says. And Salcito continues to work as steadfastly as ever (per industry norm, she spits rather than swallowing sips).

Here, Salcito suggests bottles of quaffable wine to pair with classic autumnal dishes.

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FOR POT ROAST

## **Bodega Chacra, Merlot ‘Amor Seco,’ Patagonia, Argentina 2012**

“This beautifully rustic, entirely biodynamic estate in Rio Negro is producing some of the purest wines in the world. The Merlot is structured, but defined by soft tannins and an almost meaty, sanguine quality — an absolute steal.”

\$23, [unionsquarewines.com](http://unionsquarewines.com).



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FOR ROASTED ROOT  
VEGETABLES

## **Forja del Salnes,**

## Albariño 'Leirana' Rias Baixas, Spain 2013

"This is a new discovery for me. This tiny estate works primarily with centuries-old ungrafted vines in the coastal sub-region of Val do

Salnés, and the 'Leirana' is made from 'young,' 40-year-old vines. The wine is round and textural enough to stand up to hearty vegetables, like sweet potatoes or roasted cauliflower, but delicate enough not to overpower them."

\$37, [vintryfinewines.com](http://vintryfinewines.com).



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FOR PEAR AND GORGONZOLA SALAD

## Hermann J. Wiemer, Riesling 'Dry,' Finger Lakes, NY 2014

"This winery is one of the oldest in the Finger Lakes — and also one of the best. This wine, a dry-tasting Riesling, has all the zip and acidity you'd expect from a Riesling, but it also has texture, fruit and length that's not always easy to find from the region. The wine is expertly crafted a refreshing accompaniment to fall salads like the one above."

\$21, [vintryfinewines.com](http://vintryfinewines.com).



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FOR PUMPKIN PIE

## Renardat-Fache Bugey Cerdon NV

“This slightly sweet, sparkling rosé is a nimble, bright counterpart to a rich dessert like pumpkin pie. The bubbles provide a refreshing respite from the pie’s creaminess, and it’s sweet — but not too sweet — leaving your palate cleansed and ready for another bite.”

\$24, [sussexwine.com](http://sussexwine.com).



FOR A VEGETARIAN BURGER

## Domaine U Stiliccionu 'Antica'



Courtesy of Grand Cru Select

## Sciaccarellu, Corsica, France 2012

“Corsican wines tend to be packed with character, and this one made from organically grown Sciaccarellu grapes is focused and mineral, and deeply pleasurable. It has the breadth and complexity of a great red wine, but none of the harsh, grippy tannins — something I always consider when pairing

wine with a vegetarian course!”

\$30, [slopecellars.com](http://slopecellars.com).

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FOR ROAST CHICKEN

## White Rose Estate Pinot Noir, Willamette Valley, ORE. 2012

“For me, there are few more transporting, simple pleasures than a well-roasted chicken and a bottle of excellent, somewhat earthy, cool-climate Pinot Noir. The slightly savory, herbal notes compliment those same flavors in roasted chicken, the tannins stand up to the meat without being overbearing, and a hint of rusticity in the wine makes me feel as though I’m having a vineyard meal in France. Still a well-kept secret, White Rose is made from old-vine Pinot Noir that’s fermented whole-cluster with minimal interference.”

\$40, [unionsquarewines.com](http://unionsquarewines.com).

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Brian Nichols/The New York Times

FOR TRUFFLES

## Borgo del Tiglio ‘Collio’ Friuli, Italy 2013

“This wine is a blend of three grapes — mainly Friulano, an earthy, almost truffle-y grape that tastes to me of toasted hazelnuts and squash blossoms — balanced by smaller amounts of riesling and sauvignon blanc, which brighten the wine and add lift to its richness.”

\$33, [vintryfinewines.com](http://vintryfinewines.com)

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FOR WINTER STEW

## RPM Gamay

## Noir, Sierra Foothills, California 2013

“This collaboration between Rajat Parr and Arnot Roberts is one of my favorite expressions of Gamay. It’s an authentic wine redolent of red



berries and a bit of black pepper spice, with gentle tannins and a refreshing acidity. I’d have it with a hearty stew or a lentil soup, or even a spicy chili, as it has enough structure to stand up to rich textures.”

\$37, [discoverywines.com](http://discoverywines.com).

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FOR BAGELS AND LOX (BRUNCH)

## Savart ‘l’Ouverture’ Blanc de Noirs Champagne, France NV

“Champagne is such a nice accompaniment to bagels and lox (or whitefish or sturgeon) because the combination of effervescence and acidity are refreshing, and a nice counterpoint to the fatty fish; however, the bubbles’ textural richness will match the meal’s weight. Frédéric Savart’s Pinot Noir-based l’Ouverture is my go-to Champagne for almost any occasion, brunch or no. It’s made by one of the Montagne de Reims’s most experimental, talented winemakers whose quest for balance and precision results in extraordinary wines.”



Courtesy of Grand Cru Select

\$53, [uvawines.com](http://uvawines.com).

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