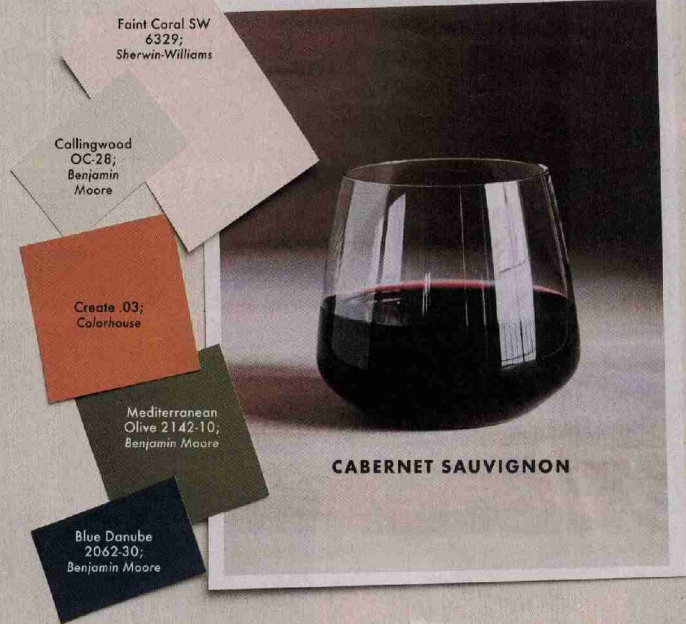


Food & Drink

PALETTE TO PALATE

Your favorite hues may lead you to your best wine.
 Sound crazy? Read on. *By Sara Schneider and Joanna Linberg*



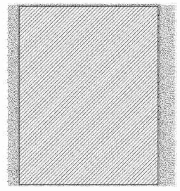
YOU LIKE
Bold, masculine shades
 Not shy with your style, you lean toward saturated colors—indigo, terra-cotta, and olive—inspired by the Middle East or Mediterranean. But this palette is more than a heavy hammer: The gray tempers the impact, and the sheerest coral elevates it. Find the palette's match in boldly structured Cabernet Sauvignon, a so-called “international variety” whose character garners the appreciation of audiences worldwide. The wine's firm tannins and dark fruit flavors mirror the strength of the colors. Add layers of cedar, tobacco, and espresso, all rounded out by a touch of spice, and the message is clear: there's an elegance to power. **WINE PICKS:** Amavi Cellars 2013 Cabernet Sauvignon (Walla Walla Valley; \$33); Laurel Glen 2013 “Counterpoint” Cabernet Sauvignon (Sonoma Mountain; \$40); Medlock Ames 2013 “Fifty Tons” Cabernet Sauvignon (Alexander Valley; \$60).

YOU LIKE
Luxe neutrals
 You revel in the sophistication of neutral tones. Subtle variations in color—think warm cream to caramelized gold—make room for nuance. The loose weave of a drape or the mottled surface of a ceramic vase is more noticeable without visual competition. In the same way, winemakers use the blank canvas of Chardonnay to add hints of toast, spice, and vanilla from oak, shooting for a rich, creamy mouthfeel. And just as neutral colors pop if they have a hint of underlying vibrancy, America's favorite white is at its best when acidity and minerality balance out its richness. **WINE PICKS:** Albatross Ridge 2013 Estate Chardonnay (Monterey County; \$55); Foxen 2014 Block UU Bien Nacido Vineyard Chardonnay (Santa Maria Valley; \$32); Patz & Hall 2013 Dutton Ranch Chardonnay (Russian River Valley; \$44).



Photograph by JEFFERY CROSS

PROP STYLING: EMMA STAR JENSEN; FOOD STYLING: JEFF LARSEN



YOU LIKE

Playful surprises

Your ideal palette hinges on a versatile berry red. This one pairs well with both warm and cool accents, including go-with-anything neutrals that evoke stone and stalk. But it's the duo of soft mint blues that provide subtle brightness—without them, this palette would be leaden. The wine that's equally nimble is Pinot Noir—a red so nuanced and sensuous, yet earthy, that it elicits references from silk pajamas to saddle leather. It's light-bodied (no pounding tannins), with vibrant berry flavors edged with a minty forest-floor quality. **WINE PICKS:** **Bench 2013 Pinot Noir** from Brack Mountain Wine Company (Sonoma Coast; \$24); **Chehalem 2012 Ridgecrest Vineyards Pinot Noir** (Ribbon Ridge; \$50); **Sokol Blosser 2012 Pinot Noir** (Dundee Hills; \$45).



YOU LIKE

Fresh, edgy combos

Your love of the unexpected draws you to soaring juxtapositions such as petal pink and heady lime. A touch of citron cuts the sweetness of the blush hue; add coal black (in furniture legs, art, and textiles) and it gains an edge. That same sense of adventure extends to your palate. When the food on your plate is tangy, spicy, and salty—maybe leaning toward Asian flavors—what you want in your glass is one of the exciting new Gewürztraminers: dry whites with racy acidity, exuberant fruit, haunting florals, and an underlying spice kick of their own. **WINE PICKS:** **Dutton-Goldfield 2014 Dutton Ranch Green Valley Vineyard Gewürztraminer** (Green Valley of Russian River Valley; \$25); **Husch 2014 Dry Gewürztraminer** (Anderson Valley; \$15); **Mill Creek 2014 Estate Gewürztraminer** (Dry Creek Valley; \$23). ▴

