

# Sunset



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## Grilled Halibut with Fennel, Tomatoes, and Roasted Garlic Rouille

Make both red- and white-wine lovers happy. This mealy halibut dish goes both ways: We love it with a light-bodied, high-acid red, such as Sangiovese, and with two aromatic white Rhône grapes, Roussanne and Marsanne (traditionally blended with Vignier but now going solo more often).

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### Our picks for this dish

**Cline Marsanne Roussanne 2008** (Sonoma Coast; \$16). Crisp and refreshing, with bright lemon, orange zest, and a sprinkling of stone-fruit blossoms.

**Holly's Hill Roussanne 2008** (El Dorado; \$18). Both floral and earthy, aromatic but dry. Gardenia and mineral aromas are followed by white peaches and apricots, with characteristic orange zest on the finish.

**Tablas Creek "Esprit de Beaucastel Blanc" 2007** (Paso Robles; \$40). Pricy but beautifully made, with the perfect balance of minerality and fresh lemon blossoms on the nose, followed by delicate tart peach and orange blossom flavors.

**Truchard Roussanne 2007** (Carneros, Napa Valley; \$20). Lush yet lively, with honeyed floral aromas followed by peach nectar and then a pick-me-up of pink grapefruit.

**Chanticleer Sangiovese 2007** (Yountville, Napa Valley; \$45). A wonderful mix of spicy earth and berries — especially dusty strawberries and raspberries.

**Monje Volpe Sangiovese 2005** (Mendocino; \$18). The grape's classic dusty berries are in full force here, plus zippy cherries and red licorice, plums, and black pepper.