

NWWA 2013 Chardonnay

Smoked Trout Salad

Serves 4

Why this pairing works

Chardonnay and fish is a classic pairing. The smoky oakiness of the chardonnay meets that of the trout. The lemon in the salad picks up the citrus notes in the wine. The wine is crisp with pear-like aromas.

1 pound smoked trout, skin and pin bones removed

¾ cup crème fraiche

2 Tablespoon chopped chives

1 teaspoon Aleppo pepper

Fresh lemon juice

Salt to taste

2 medium-firm pears, sliced and lightly sprinkled with lemon juice to keep from browning

Break trout into small bite-sized pieces into a medium bowl. Add crème fraiche, chives, and Aleppo pepper, and blend just until crème fraiche lightly coats all. Add salt and lemon juice to taste. Blend gently. You want your trout to remain in nice sized bits. Serve chilled with pear slices.