

FOOD-TRUCK POURS

When dinner is a drive-by grab from your favorite rolling restaurant, what wine should be waiting at home? *By Sara Schneider*

IN TERMS OF WORKPLACE PERKS, *Sunset* might be a ping-pong table shy of nearby Facebook or Google. But our view across the street every Monday evening puts us one-up on most offices. That's when a convoy of food trucks rolls in and starts passing out tasty examples—from rotisserie chicken to spicy Indian kathi rolls—of this now Westwide dining trend. Dinner in hand, the next question: what wine to drink with that? We tasted through our favorite food-truck fare to nail five great pairings.



SOUTH AMERICAN COMFORT

THE DISH
Beef empanadas (from El Sur)

THE WINE Grenache-based red Rhône blend

The tangy red fruit of a GSM combo (Grenache, Syrah, and Mourvèdre) is a perfect foil for the sweet-leaning, warm spices in traditional empanadas, while the herbal qualities of Syrah and the meatiness of Mourvèdre match the briny olives and beef, respectively. **GREAT CHOICE:** Tablas Creek 2012 Côtes de Tablas (*Paso Robles*; \$35). Exotic spices (think coriander) lurk under sweet plum, dried florals, pepper, and leafy tobacco.



CLASSIC ROTISSERIE

THE DISH
Roast chicken and potatoes (from Rôli Rôti)

THE WINE
Chardonnay

The creamy textures of a skillfully oaked Chard and its hint of caramel and apple are a perfect foil for a golden brown bird and spuds roasted in its drippings. **GREAT CHOICE:** Pfendler 2012 Chardonnay (*Sonoma Coast*; \$38). Pungent fall apple, Asian pear, and honeysuckle with bright, creamy lemon and toasty spice.



INDIAN STREET FOOD

THE DISH
Lamb kathi rolls (from Curry Up Now)

THE WINE
Petite Sirah

The dark, almost sweet flavors of a ripe Petite Sirah pop in company with spicy, long-braised lamb, and the wine's earthy, peppery layers bring out the savory seasonings in the meat. **GREAT CHOICE:** Clarksburg Wine Company 2011 Petite Sirah (*Clarksburg*; \$26). Blackberry, mint, mocha, and spice grounded by earthy gravel.



NEW-WAVE MEXICAN

THE DISH
Butternut squash tamales (from Oaxacan Kitchen Mobile)

THE WINE
Viognier

Perfumed stone fruit in Viognier loves the sweet squash and corn in the vegetarian tamales, and the wine's crisp acidity and bitter citrus zest cut through the rich masa to keep the pairing lively. **GREAT CHOICE:** Mark Ryan 2012 Viognier (*Columbia Valley*; \$30). Honey sweetens tart peach and apricot, with a vibrant citrus-zest finish.



ASIAN FAVORITE

THE DISH
Steamed pork buns (from The Chairman)

THE WINE
Sparkling rosé

The pork belly in these buns is sweet, salty, and fatty—delicious but challenging to wine (especially with the pickled daikon topping). Red berries in a rosé sparkler match the sweet pork; bubbles cut through the fat and hug the saltiness. **GREAT CHOICE:** Roederer Multi Vintage Brut Rosé (*Anderson Valley*; \$28). Delicate red fruit with elegant bubbles. ▽



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