

THE STOWE WINE & FOOD CLASSIC

2012 WINE & OYSTER PAIRING

WITH ROWAN JACOBSEN

“I took it into my hand, tilted the shell back into my mouth...and with one bite and a slurp, wolfed it down. It tasted of seawater...of brine and flesh...and somehow...of the future...Everything was different now. Everything. This, I knew, was the magic of which until now I had been only dimly and spitefully aware. I was hooked. My parents’ shudders, my little brother’s expression of unrestrained revulsion and amazement only reinforced the sense that I had, somehow, become a man.”

Anthony Bourdain, *Kitchen Confidential*

The Oysters

Kumamoto, Oakland Bay, Washington

Sweet and petite, with a melon finish, the Kumo is many people’s favorite oyster.

Totten Inlet Pacific, Totten Inlet, Washington

A cucumber sandwich rolled in nori. France’s main oyster.

Sewansecott, Hog Island Bay, Virginia

Rich, sweet, and toothy, with an Atlantean brine.

Nonesuch, Scarborough River, Maine

Brash and briny, with the clean scent of a New England beach, impressive crunch, and a bitter olive finish.

Totten Inlet Virginica, Totten Inlet, Washington

The East Coast oyster, bathed in the brothlike waters of Puget Sound, which develop its distinctively fruity umami depth.

Shigoku, Willapa Bay, Washington

A tumbled oyster, the Shigoku develops a deep cup, a plump body, and a sweet-salty, watermelon-rind finish.

The Wines

Pazo de Senorañs Albariños 2011

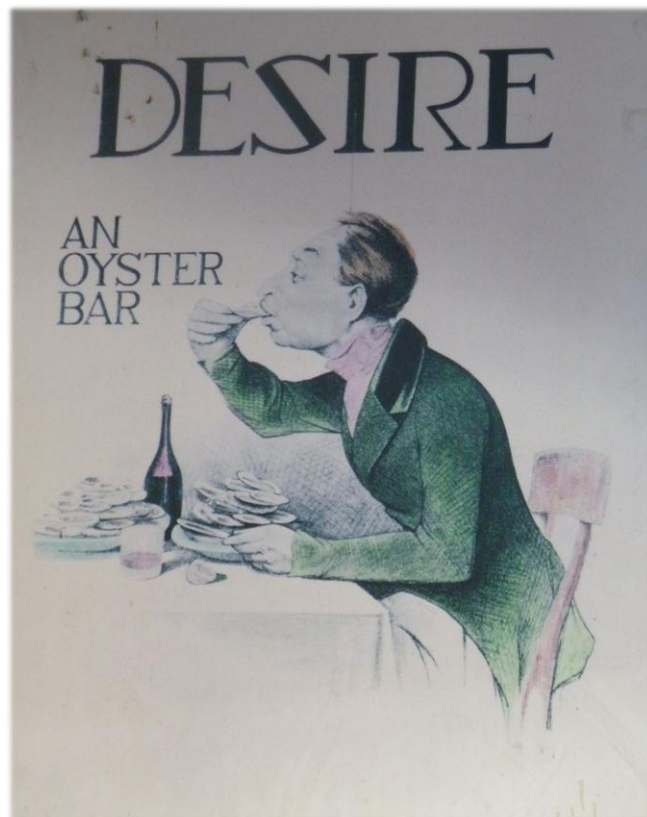
Like flowers and lemon peel floating in mineral water. From Galicia, this is Spain’s greatest oyster wine.

Droin Chablis 2010

Classic, flinty 100% Chardonnay from the northernmost region of Burgundy, famed for the fossilized oyster shells in its soil.

Champault Sancerre 2010

The extraordinary tropical nose and the refreshing bite make Sancerre France’s favorite wine with Pacific oysters.



Rowan Jacobsen is the James Beard Award-winning author of *American Terroir*, *A Geography of Oysters*, and other books. He turns up in the pages of *Eating Well*, *Bon Appetit*, *Saveur*, the *New York Times*, and elsewhere.

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