

# AficioNada

EXTOLLING THE VIRTUES OF THE CULINARY ELITE (WHILE HAVING NONE MYSELF)

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## On the Road with AficioNada



Your wine-swilling expert of nothing has hits the road this weekend! Destination: Greenville, South Carolina and the EuPhoria food and wine festival.

Southern food, Southern chefs, Southern music, and Southern hills and all for a good cause? They didn't have to ask me twice if I'd like to be involved in this annual event. Stay tuned over the next few days. I'll be loading pictures and details from the adventure...

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Posted on Friday, September 12, 2008 at 01:32PM by [Brooke](#) | [Post a Comment](#)

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## Mentally Klutzed

*"The discovery of a new dish does more for the happiness of mankind than the discovery of a new star." -- Brillat-Savarin*



I have so many notes, recipes, and news from last weekend's quick trip to Greenville that I don't know where to start. I'm also smack dab in the middle of several writing deadlines and feeling the mental clumsiness that comes with the pressure of time constraints. Artist Malcolm de Chazal once said, "Indifference turns the pupil's brilliant glow into a night-light of a look," and *I'm afraid I've come down with a case of creative indifference.*

Since I loathe the idea of shining less than brilliantly, I'm doing the only thing I know to do...stepping away from the computer, frying up some pickles, and turning to others churning with ideas and words. Jack Bacot, the editor-in-chief of [G The Magazine of Greenville](#), sent me the shortest, suh-weetest recipe concerning what to do with that handle of [Firefly Sweet Tea Vodka](#) you've got settin' on your counter:

*Mix Equal parts sweet tea vodka with sweet & sour mix, add a splash of soda water and garnish with a lemon.*

"Any Southerner," Bacot says, "will mistake this for a regular afternoon iced tea."

Liberally enhanced sweet tea is not exactly a new dish, but it does go a long way toward *doing much for my happiness.*

**Post-Script:** Does anyone have any idea what wine pairs best with fried pickles?

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Posted on Wednesday, September 17, 2008 at 09:02PM by [Brooke](#) | [3 Comments](#)

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## Delicious Discoveries



**Saturday Morning in Greenville:** *A solo sax plays in the farmers' market. A pregnant mother, her belly button pressed against her stretched t-shirt, leans back against the fountain outside the Westin. Her white-haired toddler reaches in to touch the splashing water, his toes pressed against the red brick streets. It's steamy, sticky and green and softly overcast.*

*Frankly, it's beautiful. The historic downtown buildings have been revived in a way that preserves the integrity of their history and makes them relevant for a community that appears to be growing and thriving in a way it never has before. I watch couples pass by with market goodies and wish I had time to explore. I don't, but as the day progresses I do manage pull together a small collection of lip-smacking discoveries, edible finds, topes and tipples.*

*I don't have time to go into full detail right now, but here's a preview of the delicious wines, tips and tidbits I stumbled upon down here in what I mistakenly thought of as "a lil' ol' town called Greenville:"*

**1. Fiolut Prunotto Barbera d'Asti 2006:** Laura's entire seminar on the wines of Piemonte was, well, thirst-quenching. The restaurateur and sommelier from Benton County, Arkansas (I knew it!) is a whole lot of knowledge in the tiniest, big-eyed package. I'd think she didn't drink or eat if she didn't get all dreamy-eyed when talking about, say, Greek wine and all the wonderful Greek dishes she could pair with a dozen unheard-of indigenous varietals.

But, back to the drinks at hand. The Marchesi di Barolo "Madonna di Como," a Dolcetto d'Alba from one of the most famous families Barolo, was placed to be the showpiece of the tasting. It was unctuously fruity yet coolly tannic. Meant to be consumed young while it's still juicy and vibrant, it's also incredibly affordable, ringing in around \$15/bottle. I had no problem sipping on that charming Dolcetto, BUT the next wine, the Barbera d'Asti, smelled like herb-rubbed meat and dried cranberries and flowers. It had a little more acid to it and the sage scent just swelled in the mouth. It was light and lovely with a lingering finish. Laura, it seems, is an "acid head" who loves the mouthwatering qualities of high-acid wines. As we sniffed and sipped, she began talking about herbed pastas and mushrooms and ripe cheese. Suddenly, I was craving a funghi pizza and a full bottle of this delightful, inexpensive red wine.

**2. Vina Godeval Cosecha 2007:** This wine from Galicia (pronounced Galithia, with a slight lisp) in the northwest corner of Spain is made from an indigenous grape that had nearly become extinct: godello. A white wine with the cool crushed stone and lemon nose I love in so many high-acid Austrian wines, it had a zip of acidity as well as a tropical roundness. The combo makes it one of those wines that can meld beautifully with food - especially the clams, mussels and blue fin tuna the Atlantic waters along Galicia are rife with - while also standing confidently on its own.

Sara Floyd had several delicious Spanish wines in her portfolio, but this floral, feminine white (the only white she poured) was the standout. Sara has a thing for high-elevation wines with unique profiles.

**3. Luli Chardonnay 2007:** Sara also has a thing for well-made Sonoma Coast wines. I mentioned this wine in a previous blog post and was shocked and thrilled to see a few bottles of it being poured at The Grand Tasting. This refreshing, beautifully structured chardonnay has just been released. It's the inaugural vintage, and it's one of the few wines that has made me excited about chardonnay again, at a time when I thought I was on the verge of becoming one of those ABC (Anything but Chard) girls. Still, it's in such small production, I couldn't

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