
Sensational Summer Wines

Summertime Style:

- Fun and relaxed, casual mood rather than serious or formal
- Bottle portability and enjoying outdoors
- Typically warm weather
- Simple, refreshing dishes

General Pairing Guidelines:

- Match complex foods with complex wines; simpler foods with simpler wines
- Match heavier foods with heavier wines; lighter foods with lighter wines
- Acidity cuts fat/richness and contrasts with salt
- Sweetness contrasts with salt and spice
- Sparkling wines' bubbles cut oil/fat

1) Lini In Correggio Rosé Lambrusco NV - Emilia-Romagna, Italy

- Sparkling wine is fun and festive, plus the bubbles match with almost anything... and you don't need a corkscrew!
- Italian red grapes Lambrusco Salamino and Lambrusco di Sorbara, made in Charmat method (secondary fermentation happens in tank before bottling)
- Versatility! Bubbles and higher acidity can cut through fat and richness to provide contrast and cleanse the palate, yet they can also complement lighter fare
- This is slightly off-dry so sweetness will contrast with salty or spicy dishes

2) Castillo Perelada Brut Reserva NV - Sant Sadurní d'Anoia, Spain

- Champagne Method = "secondary" fermentation happens in the bottle
- Main grapes of Cava are Macabeo, Xarel-lo and Parellada; this is a classic blend of all 3
- Priced for parties; great on its own or with snacks and mingling
- The Castillo Perelada was a castle in the Middle Ages, where wine was also made; Spanish politician and businessman Miguel Mateu bought the estate in 1923 and restored the winemaking tradition of the property
- Today Miguel's grandson, Javier Susqué runs the estate



3) Rebholz Pinot Blanc Dry '10 - Pfalz, Germany

- Pinot Blanc grape is medium bodied with moderate acidity, floral and apple notes
- In Germany, Pinot Blanc is also called Weissburgunder
- Sense of richness with refreshment allows for pairing with richer dishes (think lox, fried chicken, cheese plates) while still refreshing the palate
- Rebholz is considered one of the world's top producers of Pinot Blanc
- Rebholz Pinot Blanc is grown on muschelkalk-limestone and aged in steel, lending the wine taut minerality and elegance

4) Domaine de Jacourette Rosé '12 - Côtes de Provence, France

- Rosé is versatile! Mood and serving temperature are also perfect for summer
- Grapes: Syrah, Grenache and Cinsault
- Provence is the classic “home” of rosé; this is made by letting the crushed skins sit on the juice for just 3 hours, leaching just a bit of color and tannin
- Made by 24-year-old Hélène Dragon from her family's vines

5) Anne Amie Cuvée A Pinot Noir '11 - Willamette Valley, Oregon

- Willamette Valley has a moderate climate and is famous for its Pinot Noirs that balance “new world” fruitiness with “old world” earthiness
- Pinot Noir is lighter in body with juicy berry fruit and low tannins, making it a good choice to chill in warmer weather
- “Cuvée A” is a blend of the estate's “most forward and charming” barrels

6) Antic Wine Company Zinfandel '10 - Sonoma, California

- Zinfandel is fuller bodied, ripe and rich yet lower in tannins so it won't clash with spice — making it ideal for pairing with bolder sauces and meats like BBQ
- Antic is a project from experimental winemaker Chris Brockaway who focuses on small batches of wines and works in a “natural, intuitive” rather than technical style
- Brockaway harvests earlier, uses native yeasts for fermentation and little to no new oak, resulting in a fresher, well balanced style of Zinfandel

