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# WHAT'S UP? Annapolis

AUGUST 2010

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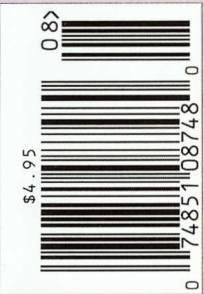
## Our Foodie Issue!

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# The Wine Column Wines and Vines

By Laurie Forster



Laurie Forster, The Wine Coach®

## Summer Grilling Wines

Fire up your grill and invite some friends because it is officially backyard cookout season. While the food selections for a summer cookout are easy to develop, choosing the wines to go with them can seem a bit more difficult. With all the different meats, salads and sides, picking just one or two wines can appear to be impossible but it's not.

Using some of my favorite cookout menu items, shown below, I've given you some ideas on the wines that pair wonderfully with each. This way you can mix and match what to include on your menu and know exactly what wines to have on hand. For each of these types of wine, I've shared with you one of my favorites to look for at your local wine store.

Don't forget to enlist the help of your guests, too. Invite everyone over and ask them to bring a side dish and a bottle of wine while you provide the main course. It will take some of the burden off you and make it seem more like a community event. So start your grills, uncork your wines, and enjoy!



## Summer Cookout Menu Items

### Appetizers:

- Deviled Eggs
- Shrimp Cocktail
- Pairs with Sparkling Wines like Cava and Sauvignon Blanc*

### Mains:

- Grilled Burgers
- Pairs with Barbera, Cotes du Rhone, Shiraz, and Zinfandel*
- Hot Dogs
- Pairs with Barbera or Riesling*

### Grilled Chicken

*Pairs with Cotes du Rhone, Shiraz, and Zinfandel*

### Barbequed Ribs

*Pairs with Barbera, Shiraz, and Zinfandel*

### Sides:

- Corn on the Cob
- Pairs with Sparkling Wines like Cava, Riesling, and Chardonnay*

### Potato Salad

*Pairs with Dry Rose and Riesling*

### Baked Beans

*Pairs with Zinfandel, Shiraz, or Grenache*

*Laurie Forster is a wine educator and author of the award winning book The Sipping Point: A Crash Course in Wine. For more information visit [Thewinecoach.com](http://Thewinecoach.com).*

## Wine Suggestions

**Castillo Perelada Brut Cava NV (Penedès, Spain)**  
Retail for \$14  
Made in the Penedès region of northeastern Spain from a blend of three grape varieties that are native to Spain, Cava is made using the same process used in Champagne. Dry and crisp with wonderful citrus flavors along with subtle aromas of red apples, this makes a great starter wine for any cookout. Perfect with appetizers like deviled eggs, shrimp cocktail, or crab dip.

**Dr. Loosen "Dr. L" Riesling 2008 (Mosel, Germany)**  
Retail for \$13  
One of the most renowned winemakers in Germany, Dr. Loosen's "Dr. L" Riesling was one of the Top 100 wines of 2009 as awarded by *Wine Spectator*. This is the perfect white to have on hand for your next grill fest because it can pair with a wide range of cookout foods, including salads, hot dogs and seafood. The secret to its food friendly

abilities is its perfect balance of fruit and acidity with just a touch of sweetness.

**Miraval "Pink Floyd" Rose (Provence, France)**  
Retail for \$16  
OK, I know this sounds quirky—Pink Floyd and all—but this is a great dry Rose! Back in the day, there was a recording studio on the property where Pink Floyd, Sting, Sade, and others recorded albums. Made from a blend of Grenaches and Cinsault grapes, this crisp Rose has flavors of green apple and pear. The Pink Floyd Rose is perfect for backyard favorites like salads, seafood, and even pork.

**Casata Monticello Barbera d'Asti 2006 (Piedmont, Italy)**  
Retail for \$10  
Once the most planted grape in Italy, Barbera continues to flourish in the northwest wine region of Piedmont. This red grape is full of red fruit, relatively high in acid, but low in tannin, making Barbera popular with a wide variety of wine lovers. Due to its acidity, Barbera pairs well with grilled hot

dogs, hamburgers, and ribs as well as other dishes like tomato-based salads and sauces.

**Domaine Grès St. Vincent Cotes du Rhone 2008 (Rhône Valley, France)**  
Retail for \$15  
Made at a cooperative of small artisanal producers, this Cotes du Rhone uses a traditional southern Rhone blend made up predominantly of Grenache and Syrah. You'll find blackberry fruit flavors along with spice, balanced out with a smooth finish. A great wine to sip after the grilling is done and you're enjoying burgers, ribs, or chicken.

**Zen of Zin Old Vine Zinfandel 2007 (California)**  
Retail for \$13  
If there is one all-American wine to have at a cookout, it is Zinfandel. The Zen of Zin is without pretense but full of blackberry fruit flavors with a touch of vanilla and coffee. Bold in flavor but more medium in body, this Zinfandel is a great pairing for burgers, ribs, hot dogs, and grilled chicken.