



"Summertime Entertaining"

This is the time of the year I enjoy entertaining the most because I get to spend time cooking outside, relaxing and sipping on some chilled vino. Nothing beats the taste of grilled food and especially when accompanied with that right wine. In the summer I gravitate towards wines that have a thirst quenching character to them. This means wines that have a lot of acidity. The last thing you want to drink in the heat is a flabby overly rich wine that has too much alcohol. Keep it crisp, clean and refreshing and the wine will flow like water. Some of the whites I grab this time of the year are Sauvignon Blanc, Pinot Gris (Pinot Grigio), Riesling, Albarino and Xarello. For grilling reds check out some of the domestic blends, red Zinfandel, Petite Sirah, Malbec and Spanish Monastrell and Garnacha. Remember to keep an ice bucket handy because when it gets hot out we need to chill down all of the wines. Red and white. 45 degrees for sparklers, 50 for whites and 60 for reds. I like to keep a bigger bucket so I can fit at least four bottles in at once with lots of ice. Also having at least six to eight white and red wine glasses handy is a good idea. Stemless wine glasses also work well when outside because they tend to be more stable. Check out the Govino stemless shatterproof next time you're having a get together. Here is a super tasty wine list to check out for the summer.

1) Cono Sur Sauvignon Blanc 2011, Chile - If you enjoy a good Sauvignon Blanc check out some of the excellent values coming from Chile. This producer has only been around since 1993 but already is crafting some great value wines. This SB has aromas of

citrus and gooseberry and mouthwatering flavors of grapefruit, green apple and herbal notes. This is a lot of wine for the money! Pair with fresh goat cheese, pan fried Walleye, grilled shrimp or just by itself.

2) Kenwood Pinot Gris 2011, Russian River Valley - Since the 1970's Kenwood has been making superb value wines from California. This all Russian River Pinot Gris is a prime example of what these guys can do. Aromas and flavors of melon, peach, almonds and a hint of jasmine make this wine a joy to drink. Nice balancing acidity and a long lasting finish. This is one of the finest domestic value Pinot Gris year after year. Pair with grilled scallops, smoked salmon, grilled chicken breast or as a starter wine.

3) Ossiam Monastrell 2011, Spain - The Monastrell coming out of Spain right now is one of the greatest wine values on the market. If you love a big bold red with grilled meats check this fabulous wine out. Succulent aromas and flavors of blackberry, black cherry, blueberry and a hint earth with tons of complexity. Pair with grilled burgers, grilled steaks or BBQ ribs. For the money it's hard to beat this wine.

4) Bogle Essential Red 2009, California - This family owned winery makes some of the best value reds and whites for the money. This new red blend is comprised of Old Vine Zinfandel, Syrah, Cabernet Sauvignon and Petite Sirah. Aromas and flavors of cherries, boysenberries, vanilla, licorice and a hint of spice fill the mouth. Big, bold, rich and screaming for a nice chunk of grilled red meat. This wine was made for some fine BBQ. Pair with grilled Tri-Tip, grilled Porterhouse, blue cheese burgers or enjoy by itself.

5) Airfield Estates Late Harvest Riesling 2010, Yakima Valley - The Miller family started planting grapes on an old airbase in 1968. Hence the name to the winery. This is the best domestic LH Riesling I've tasted in the last two years. It's definitely on par with wines triple its price. Aromas and flavors of sweet peach, apricot and a hint of botrytis coat the palate. Fabulous complexity and character with a long lasting finish. I recently paired this wine up with crème brulee at a dinner and it was supreme. Pair with cheese cake, custards, fresh berries or just as desert alone.

Hope you all have a wonderful 4th of July!

Sommelier
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