

BEACH TO TABLE WINE SEMINAR

Here are some of my recommendations for wines to chill, grill, and swill! Feel free to choose your own or use these as a guide. They are all directly from Total Wine&More and should be easily found.



Casado Morales Rioja Rose, Spain \$9.99

A fuller bodied Rose with more red cherry, pomegranate and raspberry notes and a dry, rose petal finish. These styles are great with grilled salmon, pork or dishes with spice, such as Thai food, that have more intense flavor profiles- think curries and spicy noodle dishes. Perfect for more earthy cheeses as well, like sheeps milk Manchego, which have fruity tones as well.



Ch Gigery Provence Rose, France 2020 \$18.99

The classic Provence style rose which tends more towards light strawberry, watermelon rind and bright citrus. Sashimi, lighter fish dishes, shrimp and summer vegetables are a perfect pairing for this style. For cheese, I lean more towards softer, triple cream type selections that are fluffy and creamy.



Levert Freres Cremant De Bourgogne Brut, Burgundy, France \$18.99

Cremant is a French term that means a sparkling wine that is made like Champagne (second fermentation in the bottle- we'll talk more about this!) but is not FROM the Champagne region of France. This hails from Burgundy, which they call Bourgogne, and is made with the traditional Champagne grapes Chardonnay and Pinot Noir. It is very dry with notes of green apple, lemon peel and a creamy, but crisp, finish.



Borrasca Prosecco D.O.C.G., Veneto Italy \$14.99

Although Prosecco is pretty ubiquitous in the world of sparkling wine, the stylistic differences between producers can be pretty vast. This has the classic white peach, ripe pear and white floral notes but with less sweetness and more acidity to keep the fruitiness in balance.



NeroOro Appassimento Nero D'Avola, Sicily Italy 2019 \$12.99

Hailing from the island of Sicily, Nero D'Avola is an indigenous grape that is highly celebrated, and in this case, goes through a classic drying process called Appassimento.

A process typically used in the North, specifically in the Veneto region, allows the grapes to lose about 30% of their liquid which concentrates the resulting wine. This can take a big chill and is amazing with grilled meats, blue cheeses and richer salumis.



Domaines Des Maisons Neuves Brouilly Vieilles Vignes, Cru Beaujolais, France \$17.99

Although Beaujolais can get a bad rap, the 'Cru's,' or single villages, where these wines are made are absolutely worth seeking out and have been the darlin of sommeliers for ages. This is a medium bodied red full of crushed plum, raspberry and black cherry that is balanced with beautiful earthy notes and a long, lingering finish. Perfect for the grill, cheeses, pizza or just sipping chilled in the sun!