



## SUMMER WINE

Now that summer in Minnesota has finally arrived, well maybe not by the calendar, but certainly by our enthusiasm and practice, wine for the season is on my mind. Customers are looking for something to have on the deck or patio as a cooler, cocktail, or to pair with the lighter summer food fare.

Summer is most definitely the time for white wine. These wines are lighter in style, usually lower in alcohol, and should be served chilled. Save the big oaky chardonnay for cooler temperatures. Think light! Most Italian or Spanish white wine is light bodied, fruity and pairs well with lighter food such as cheeses, seafood and cream or olive oil pasta dishes. Many of the Italian varietals, like Cortese, are fruity, light and with a touch of minerality. They can be quite dry, so if you prefer sweeter wines try ones made with pinot grigio or viura grapes. One of my favorite wines is Soave. It is a blend of white grapes that is light, fruit filled and refreshing.

Sauvignon Blanc screams freshness. It has the tropical fruit upfront followed by citrusy and fresh green grass flavors balanced with nice crispness. This grape is perfect for Asian or pan-Asian style foods and seafood. There are different styles to choose from and most consumers will find one that they absolutely adore.

A brat on the grill after parboiling in beer is a summer staple. If beer is not your beverage, try any number of Rieslings or other German varietals. They are made for summer cooking.

As for summer red wines, save the big high alcohol cabernet sauvignon, merlot and zinfandel for later. Because these wines are served warmer than white wine, often the only thing you notice is the alcohol fumes going up your nose. It also means that you can usually save some money. Choose instead, the lesser expensive and lighter bodied zinfandels for hamburger or pizza. Beaujolais is a lighter red wine that can even be chilled slightly and pairs nicely where a merlot or pinot noir would be chosen. If you want to have ribs on the grill with barbeque sauce, syrah/shiraz are good choices, but again stay away from the bolder high alcohol ones and go with lighter, less expensive ones.

Stop in to Aurora wines and spirits to see what we have to offer. Our selection is huge and the staff is great at helping pair wine with food or any occasion. Think summer.