



WINEENTHUSIAST
MAGAZINE

ULTIMATE

SUMMER

ENTERTAINING

GUIDE

Wine Enthusiast editors know a thing or two about how to throw a stellar summer celebration—and we know that no party is complete without the best in wine and food. On the following pages, we share wine pairing tricks, killer cocktails, fine food recipes, inviting tabletop tips and mood-setting music. Learn everything you need to know—and do—from now through Labor Day.

GRILL

- 3 Get Your Grill On: Sips & Tips
- 4 All Fired Up: Top BBQ Sauces

EAT

- 7 Southern-Inspired Barbecue
- 8 Tri-Tip and Pinquinto Beans
- 9 Paella & Tapas

DRINK

- 12 Big-Batch Tipples
- 13 Frozen Cocktails
- 14 The ABC's of Aromatic Varieties

HOST

- 17 Patriotic Party
- 18 Gourmet Campfire
- 19 Posh Picnic

GET THE

TRIFECTA

Enough with the boring, broad-brushstroke bottles at your backyard bacchanalia. Instead, dial in on your favorite food when picking the wine you want to serve. Here's the ultimate guide for your favorite summertime dishes, plus two top recipes—a buffalo burger, topped with cheddar, bacon and chili mayonnaise, and tasty truffle frites.



GET YOUR GRILL ON

GRILL PAIR

GRILLED GREEN BEANS

The Wine: Sancerre
The Loire Valley's great Sauvignon Blanc, medium in body and acidity, loves veggies; consider sprinkling the beans with fresh parmesan.



GRILLED ASPARAGUS

The Wine: Chablis
Overcome asparagus anxiety by drinking Chablis. Its steely crispness adds dimensions to, rather than subtracts from, the veggie's potent flavors.

GRILLED CORN

The Wine: Chardonnay
An oaky, buttery Napa Valley Chardonnay is exquisitely compatible with a grilled ear or two of corn slathered in butter.



HOTDOG

The Wine: Gewürztraminer
The symphony of briny frankfurter and savory mustard is built for a slightly sweet and crisp Gewürztraminer.



LAMB KEBOB

The Wine: Dry Rosé
A kebob's exotic Mediterranean flavors call for a sun-drenched Provençal rosé, preferably from Grenache grapes—refreshing, with the body of its red forbear.



DRY-RUB RIBS

The Wine: Barbera
Barbera's fruity, juicy spiciness will carry a rack of ribs to delicious places, its tingling acidity readying you for another bite.



SHRIMP

The Wine: Albariño
The voluptuous body of a fresh Spanish Albariño is seductive with shrimp, especially grilled with a dusting of spice.



BARBECUED CHICKEN

The Wine: Zinfandel
A fruity, fresh-flavored Dry Creek Valley Zin is best for barbecued meats of many kinds, but especially chicken, covered in sauce.



buffalo burger with vermont cheddar, apple smoked bacon & chili mayonnaise

Recipe courtesy Juan Bochenski, chef, Anasazi Restaurant, Santa Fe, New Mexico

+ Parmesan & Truffle Frites

Recipe courtesy Pago, Salt Lake City, Utah

- 4 medium russet potatoes, sliced lengthwise
- Oil, for frying
- 1/3 ounce truffle oil
- 1/4 ounce kosher salt
- 1/4 ounce parsley
- 1 ounce grated Parmesan

Soak the fries in water to release excess starches. Drain and dry thoroughly on a towel.

In a heavy-bottomed pot, heat 3–4 inches of oil to 275°F. Blanch the potatoes for 5–6 minutes, turning occasionally. The key is to make sure they are soft, but not browned. Transfer to a sheet pan and allow to cool. Raise the oil's temperature to 350°F and fry potatoes in small batches until golden brown. Remove



fries from oil with a spider and toss with truffle oil, kosher salt, parsley and Parmesan. Serves 4.

Burger

- 14 ounces buffalo meat, minced (85% lean, 15% fat)
- Salt and pepper, to taste
- 6 slices Vermont cheddar
- 6 brioche buns, split
- Red Wine Escabeche Onions, to taste (see below)
- 12 slices applewood-smoked bacon, cooked until crispy
- Chili mayonnaise, to taste (see below)
- Butter lettuce, for garnish
- 1 tomato, sliced, for garnish

Season the buffalo meat with salt and pepper, and form into 6 equal patties. Preheat a grill to 375°F. Cook the burgers for about 4–5 minutes per side for medium-rare. In the final minutes of cooking, place a slice of cheddar on each patty.

Place a burger on the bottom half of a brioche bun. Top with onions, 2 slices of bacon, chili mayonnaise, and garnish with butter lettuce leaves and tomato slices. Cover with the top half of the brioche bun. Serves 4.

Chili Mayonnaise

- 1/3 cup chipotle adobo sauce
- 1/2 cup mayonnaise
- 1 tablespoon Dijon-style mustard
- 1/3 bunch chives, finely chopped
- Orange juice, to taste

Salt and ground pepper, to taste

In a small bowl, whisk together the adobo, mayonnaise, mustard and chives. Season with orange juice, salt and pepper to taste. Makes approximately 3/4 cup.

Red Wine Escabeche Onions

- 3 cups red wine
- 1 cup red wine vinegar
- 1/3 bunch thyme
- 1/4 bunch rosemary
- 3 large red onions, peeled and sliced into thin rings

In a saucepan set over medium heat, combine the wine and the vinegar, and bring to a boil. Add the herbs and onions and turn the heat off. Transfer to a container and refrigerate overnight. Makes 2 cups.



BEER PAIRING: Shiner Bohemian Black Lager, with its roasted-malt notes yet crisp lager character, is a perfect companion to complement this burger.



Adapted from Fred Thompson's *Barbecue Nation* (Taunton Press)

● **SOUTH CAROLINA MUSTARD**

In a saucepan over medium heat, combine: 1½ cups yellow mustard, ½ cup light brown sugar, ½ cup tomato paste, 5 tablespoons cider vinegar, 1 tablespoon Worcestershire sauce, ½ teaspoon cayenne pepper, ½ teaspoon granulated garlic and ½ teaspoon freshly ground black pepper. Stir until sugar dissolves, remove from heat and let cool. *Makes about 2 cups.*

POUR: Something from the southern Italian region of Taurasi for its earthy tones, dried fruit flavors and overall rustic character.

● **EASTERN NORTH CAROLINA-STYLE**

Combine: 1½ cups cider vinegar, 1½ cups distilled white vinegar, 1 tablespoon sugar, 1 tablespoon red pepper flakes, 1 tablespoon black pepper, 1 tablespoon kosher salt and 1 tablespoon hot sauce. *Makes 3 cups.*

POUR: A sweet Riesling that will offset the tart acidity of this vinegar-based sauce.

● **LEXINGTON-STYLE NORTH CAROLINA**

Combine: 2 cups cider vinegar, ½ cup water, ½ cup ketchup, 2 tablespoons light brown sugar, 1 tablespoon hot sauce, 2 teaspoons red pepper flakes, 2 teaspoons kosher salt and 1 teaspoon freshly ground pepper. Whisk together until sugar and salt dissolve. Shake before using. *Makes about 3 cups.*

POUR: A robust red with jammy fruit and a firm structure, like a Petite Sirah.

● **KANSAS CITY SWEET & HOT**

In a saucepan over medium heat, combine: 2 cups ketchup, ½ cup dark brown sugar, 1 tablespoon paprika, 2–3 teaspoons hot sauce, 1 stick unsalted butter, ½ cup cider vinegar, 1 mashed garlic clove, ½ cup prepared chili sauce and 1–2 teaspoons kosher salt. Stir and cook until sugar and butter melt. Let simmer for 20 minutes. *Makes about 3½ cups.*

POUR: A Napa Valley Cabernet Sauvignon or a Douro Valley red.

Recipe courtesy Jennifer Maloney, chef at Café Sebastienne, KC

● **KANSAS CITY SWEET, SWEET SAUCE SAUCE**

Combine: 1 cup of brown sugar, ½ cup olive oil, ¾ cup of Myers's dark rum, 1 tablespoon fresh

chopped thyme, 1 tablespoon fresh chopped oregano, 1 teaspoon of smoked paprika and 1 tablespoon of kosher salt. *Makes about 2½ cups.*

POUR: A lush Alsatian Pinot Gris with ripe melon and stone-fruit flavors.

Adapted from Weber's *Charcoal Grilling* (Sunset Books), by Jamie Purviance

● **TEN-MINUTE TEXAS**

In a saucepan over low heat, combine: ½ cup ketchup, ¼ cup water, 1 tablespoon Worcestershire sauce, 1 tablespoon red wine vinegar, 1 teaspoon light brown sugar, 1 teaspoon prepared chili powder, 1 teaspoon granulated onion and ¼ teaspoon black pepper. Let simmer for 10 minutes until sugar dissolves. *Makes about ¾ cup.*

POUR: A Tempranillo-based wine—like those from Rioja or Ribera del Duero in Spain—that will stand up to this sauce's sweet-and-spicy character.

● **MEMPHIS-STYLE SAUCE**

In a saucepan over low heat, combine: 2 cups ketchup, ½ cup light brown sugar, ¼ cup cider vinegar, 2 tablespoons yellow mustard, 2 teaspoons black pepper, 2 teaspoons kosher salt, 1 teaspoon Worcestershire sauce, 1 teaspoon granulated garlic, ½ cup apple juice. Cook for 20 minutes, stirring occasionally. Add the juice of ½ lemon and cook for 5 more minutes. *Makes about 3 cups.*

POUR: A fruit-forward wine with soft tannins, like a Washington-state Merlot.

● **TRIPP'S WHITE SAUCE**

Combine: 1 minced yellow onion and 2 minced garlic cloves until they form a paste. In a medium saucepan over medium heat, melt 4 tablespoons unsalted butter. Add the onion and garlic, and cook for 2–3 minutes. Add ½ cup of dry white wine. Cook for 2–3 minutes, stirring occasionally. Let cool for 5 minutes. Next, whisk in: 1 cup Miracle Whip, ½ cup fresh tarragon, ¼ cup apple cider vinegar, 2 tablespoons lemon juice, 1 tablespoon Dijon mustard, 1 tablespoon granulated sugar, ½ teaspoon hot sauce, 1 teaspoon sea salt, 1 teaspoon black pepper. Cover and refrigerate until 1 hour before serving. *Serves 4–6.*

POUR: A Grand Cru Chablis, such as Joseph Drouhin 2008 Domaine Drouhin-Vaudon Vadésir.

PHOTO COURTESY: JON VAN GORDER

ALL FIRED UP

Grills and pits get lit up coast to coast, but devotees all agree these are the quintessential styles of barbecue.

PORTUGUESE WINE PARTY SWEEPSTAKES

FOR TRUE WINE LOVERS

Enter to win a Portuguese wine party in your home hosted by a professional sommelier. Launching on Portugal Day (June 10th), the sweepstakes will award a grand prize winner with a once-in-a-lifetime Portuguese wine party and expert food pairings for up to 15 friends hosted in their home. Two runners-up will also receive wine refrigerators. Wines of Portugal goodie bags will be given away every two weeks. Think you know wine? Enter to challenge your senses and start making your guest list!

wines of
portugal 

a world of difference

www.winesofportugal.com

OFFICIAL
WINE OF THE



WINEinMODERATION.eu
Art de Vivre
drink responsibly

VISIT US ON FACEBOOK TO ENTER:



Wines of Portugal U.S.



@WPTUSA

ALFRESO

Enjoying an alfresco wine-and-food party can be as easy as throwing a few items on a grill, picking a handful of tomatoes from the garden and popping a cork. *Wine Enthusiast* tapped three famous wine families in the Golden State for their top tips for throwing a great summer celebration, complete with home recipes, pairing tips and a playlist.



Recipes courtesy
Rob Mondavi Jr.

SOUTHERN-INSPIRED BARBECUE

WITH ROB MONDAVI JR.

Winemaker for Michael Mondavi Family Estate, Mondavi's barbecue menu marries touches of his own Italian heritage with his wife Lydia's southern roots.

SLOW-ROASTED PORK SHOULDER

- 1½ cups apple juice
- ½ cup cider vinegar, divided
- ½ cup brown sugar
- 3 tablespoons salt
- 2 tablespoons coarsely ground pepper and fennel seed, mixed
- 1 tablespoon cumin
- 1 tablespoon paprika
- 1 pork shoulder (bone in or out), approximately 5 pounds

Combine apple juice, vinegar, brown sugar, salt, pepper and fennel seed mixture, cumin and paprika in a bowl and mix. Submerge pork into mixture and keep refrigerated for 12–24 hrs.

Preheat grill to 220°F. Remove pork from refrigerator and allow to come to room temperature, then pat dry and place on grill to slow cook for about 8 hours. At 4-hour mark, cover pork with aluminum foil and continue to cook. Once

cooked, remove from grill and allow to cool for 30 minutes. Shred pork with fork, and place pieces on a platter. Sprinkle with 2 tablespoons of apple cider vinegar. Serves 4–6.

PANZANELLA SALAD

- ¾ cup extra-virgin olive oil, plus more to brush on the bread
- ¼ cup red wine vinegar, plus more to taste
- 1 teaspoon freshly cracked pepper, plus more to taste
- ½ cup shredded fresh basil, divided
- 1 teaspoon dried oregano
- ½ lemon, juiced
- Sea salt, to taste
- ⅓ red onion, thinly sliced
- 4–6 large heirloom tomatoes, skinned and lightly seeded
- 1 Italian soda bread, sliced lengthwise
- Basil leaves, for garnish

In a bowl, whisk together olive oil, red wine vinegar, pepper, basil, oregano, lemon juice and sea salt. Add onion slices and let marinate for 30 minutes. Meanwhile, in a saucepan filled with water, blanch the tomatoes, let cool, then remove skins. Cut into large pieces and add them to bowl with dressing for 15–20 minutes.

Brush bread with olive oil, sprinkle with sea salt and pepper, and toast until golden brown. Tear into large pieces and place in a separate bowl. Add more salt and pepper, to taste.

Sprinkle a portion of dressing onto the bread and toss. Add tomatoes and remainder of the dressing and toss. Garnish with basil. Serves 4–6.

+ grilled pizza

- 1 package frozen bread dough, 32 ounces

- Olive oil, for brushing
- 6 large tomatoes, cut into thin slices
- 1 cup feta cheese
- ½ cup fresh basil, chopped
- 1 teaspoon salt
- ½ teaspoon black pepper

Preheat grill to 400°F. Let dough thaw, then cut into 4 equal portions. Roll each portion into ¼-inch thick disk. Brush with olive oil and place on grill.

Cook one side for 2–3 minutes and remove.

Brush tomato slices with olive oil and place on grill for 1–2 minutes. In a bowl, combine feta cheese, basil, salt and pepper. Place grilled side of the tomatoes on cooked side of the pizza crust. Top with feta cheese mixture. Place pizzas back on grill. Cook raw dough side for 4 minutes. Remove from heat and serve. Repeat for the remaining three dough portions. Serves 4.



POUR: Villa Sandi NV Extra Dry (Conegliano Valdobbiadene Prosecco Superiore); \$18
Isabel Mondavi 2012 Deep Cabernet Sauvignon Rosé; \$15
Macauley Vineyard 2007 Late-Harvest Botrytis Sémillon (Alexander Valley); \$90/375 ml



PLAY: Chris Pierce, Sugarland, Rolling Stones

Recipes courtesy
Jackson Family Wines
Culinary Team

TRI-TIP AND PINQUINTO BEANS

WITH KATIE JACKSON

Katie Jackson is the inspiration behind Cambria Estate Winery Katherine's Vineyard Chardonnay as well as a talented cook, and takes a laid-back approach to entertaining.

GRILLED TRI-TIP

- 1 tri-tip, approximately 2½–3 pounds
- 1 tablespoon olive oil
- 2 tablespoons kosher salt
- 1 tablespoon freshly ground black pepper
- 1 teaspoon garlic salt

Let tri-tip sit at room temperature for 1 hour prior to cooking. Preheat grill to high. Rub tri-tip with olive oil, and season with salt, pepper and garlic salt. Place on grill for about 4 minutes. Flip tri-tip and grill for another 4 minutes. Lower grill heat to medium-low and cook for 20–25 minutes.

Remove meat from the grill, loosely cover with aluminum foil and allow to rest for 15 minutes before slicing against the grain. Serves 4–6.

SLOW-COOKED PINQUINTO BEANS

- 1 pound Rancho Gordo dried heirloom Santa Maria pinto beans
- 3 tablespoons olive oil, divided
- 1 carrot, peeled
- ½ onion, chopped
- 1 celery stalk
- 3 teaspoons kosher salt, divided
- 2 slices bacon, diced
- 1 large red onion, chopped
- 3 cloves garlic, minced
- 6 ounces tomato purée
- 2 tablespoons brown sugar
- 2 teaspoons ground dry mustard
- 1 teaspoon Tabasco sauce

Rinse beans with cold water, place in a bowl, cover with 6 cups of water and refrigerate overnight. Drain beans and rinse. Place in pot with 4 cups of water, 1 tablespoon olive oil, carrot, onion and celery. Bring to a boil, then reduce to a simmer. Cover and cook for 1 hour. Season with 1 teaspoon kosher salt, then allow beans to cool in the liquid. Remove and discard carrot, onion and celery.

In a large pot set over medium heat, add bacon and remaining olive oil. Cook until bacon is golden brown. Add red onion and cook for 5 minutes, stirring occasionally. Add garlic and cook for 2 more minutes. Add tomato purée, brown sugar, dry mustard and Tabasco sauce. Next, add reserved beans, 2 cups of the bean-cooking liquid, 2 teaspoons kosher salt and cook for 30 minutes at a low simmer. Beans can be refrigerated for up to one week. Serves 8.

+ grilled pepper & tomato salad

- 5 bell peppers, poblanos, serranos, jalapeños and Anaheim peppers, 1 of each
- 12 Roma tomatoes
- 3 garlic cloves, chopped
- 2 tablespoons kosher salt
- ½ large onion, chopped
- 3 tablespoons red wine vinegar
- 3 tablespoons olive oil

Preheat grill to 400°F. Trim peppers and discard seeds and membranes. Halve or quarter, then press with the back of your hand to flatten. Grill tomatoes and peppers until skins blacken. Let cool, chop into large pieces.

Muddle garlic with salt, and place in a bowl. Add peppers, tomatoes and onions. Add red wine vinegar and oil, and mix. Serves 4–6.



POUR: Cambria 2010 Katherine's Vineyard Chardonnay (Santa Maria Valley); \$22
Foxen 2008 Julia's Vineyard Pinot Noir (Santa Maria Valley); \$54
Cambria 2008 Tepusquet Vineyard Syrah (Santa Maria Valley); \$20



PLAY: John Mayer, Jason Mraz, Train

Recipes courtesy Liz and Markus Bokisch

PAELLA AND TAPAS

WITH LIZ & MARKUS BOKISCH

Liz and Markus Bokisch came to California to be growers after traveling through Markus's native Spain and falling in love with the wines. Their time spent in Spain is the inspiration for their meals and style of entertaining, centered around creating a casual, family-friendly ambience.

PAELLA MIXTA

- 4 cups onions, chopped
- 4 cups poblano peppers, chopped
- 8 garlic cloves, chopped
- 1½ cups ripe tomatoes, grated
- 16 pieces seafood (mussels, clams, squid), mixed
- 6 cups chicken broth
- 6 cups fish broth (or clam juice)
- 2 cups dry white wine
- 40 saffron threads
- 16 pieces meat (chicken thighs, pork spare ribs, chorizo)
- Assorted vegetables (artichoke hearts, red bell peppers, lima beans)
- 4 cups steamed rice (Arroz Bomba or Calrose)
- 1 tablespoon pimentón dulce (Spanish sweet paprika)
- ¼ cup pre-cooked lima beans.
- ½ jar roasted red bell peppers, for garnish
- Lemon slices, for garnish

Coat the bottom of a paella pan with olive oil and set over low heat. Add onion and sauté until browned. Add peppers and garlic, and let cook until garlic is lightly browned. Add tomatoes and let cook for another 15 minutes. Remove mixture from heat and set aside.

In the meantime, steam seafood until cooked. Remove and set aside. In a large pan set over high heat, combine chicken broth and fish broth, and let simmer. Add white wine and saffron threads. Once simmering, remove from heat and set aside.

Coat the bottom of the paella pan with olive oil and set over medium heat. Sauté chicken, turning over once, and set aside. Next, sauté steamed seafood pieces and set aside. Sauté the assorted vegetables and set aside. Add sofrito and rice to the paella pan and cook for about 5 minutes. Once cooked, add pimentón dulce and saffron-infused wine. Stir, then spread evenly across the pan and flatten slightly. Add broth mixture until the rice is completely covered. Bring to a boil and then reduce to a simmer for about 15 minutes, adding more broth as necessary.

Add seafood, chicken and vegetables to the pan. Garnish with lima beans and roasted peppers. Remove from heat and cover with a towel for 5–10 minutes before serving. Serves 8.

+ plat miró dipping plate

- Extra-virgin olive oil, for drizzling
- 4–6 arbequinas, picholine and kalamata olives, mixed
- 1 teaspoon olive tapenade
- 2–3 boquerónes (anchovies)
- 1 teaspoon pimentón dulce
- French bread, sliced

On a square, white

ceramic dish, drizzle a thin layer of olive oil. Place olives in one corner. Place olive tapenade in the opposite corner. Place boquerónes diagonally across the center. Make a design with dots or squiggly lines with the pimentón. Serve with French bread for dipping. Serves 4.



POUR: Bokisch 2010 Terra Alta Vineyard Albariño (Clements Hills); \$16
Vall Llach 2007 Priorat; \$95
Gramona 2008 Gran Cuvée (Cava); \$20



PLAY: Buena Vista Social Club

[PORTUGUESE WINE WITH FOOD] PERFECT PAIRINGS FOR SUMMER FUN

wines of
portugal **P**

a world of difference



The diverse medley of Portugal's grape varieties, wine styles and varied climates offers a bounty of wines capable of matching even the most complex dishes. Read on for tips on picking the best match for all of your favorite summer fare.

Choose a high-acid white wine if the dish is high in acidity (owing to salad dressing, vinegar, or tomatoes). Try a crisp Alvarinho or Loureiro from Vinho Verde, or a white containing Fernão Pires from the cool, breezy

Lisboa region. Sparkling espumante from native Bical and Cercial grapes also makes a fine choice.

With grilled fish the best pairing is a fresh Arinto or Encruzado from the Dão. Aromatic whites made in a dry style from the Moscatel grape in the Península de Setúbal can star with sea trout, swordfish. Try Portugal's national fish dish bacalhau (salt cod) with an herby, floral Baga wine from Bairrada.

Look for Touriga Nacional and Trincadeira in the

juicy reds of Alentejo for chicken and the Douro's powerful, smoky red blends made with Touriga Franca for steak or burgers. Attending a pig roast this summer? Don't leave home without a red from the Dão, often featuring Touriga Nacional and Aragonez; the wine's brisk acidity will pleasantly offset the fattiness of the meat. And don't forget to consider the bright, elegant Castelão reds from the Tejo. Portugal's choices abound!

DRINKS

TO TRY

Give your guests the spiked drinks they deserve at your next summer shindig. Mix up these must-try party-sized pours and whip up a batch of divinely creative Booze-cicles.



PITCHER PERFECT

Create these crowd-pleasing pitchers at your next summer soirée to ensure that you and your guests spend more time mingling.



sparkling wine sangria

Recipe courtesy The Bazaar by José Andrés at the SLS Hotel at Beverly Hills, Beverly Hills, California

- 1 orange peel spiral
- 1 lime wheel
- 2 sprigs verbena
- 6 yellow raspberries
- 12 green grapes, plus 6 for garnish
- 1½ ounces Hennessy V.S.O.P.
- 1½ ounces Cointreau
- 1½ ounces Tanqueray Gin
- 3 ounces simple syrup

- 1 750-ml bottle Cava Avinyó
 - Strawberries, for garnish
- Combine orange peel, lime wheel, verbena, raspberries and 12 green grapes in a large glass carafe. Add Hennessy V.S.O.P., Cointreau, Tanqueray and simple syrup. Stir, cov-

er and place in refrigerator until well chilled. Pour Cava Avinyó into the carafe. Pour sangria into stemless white wine glasses filled with ice. Spear strawberries and grapes with a swizzle stick and use to garnish the glasses. Serves 4–6.



<< s.s. minnow

Recipe courtesy Justin Pike, head bartender, The Tasting Kitchen, Venice, California

- 6 ounce Plymouth gin
- 3 ounce fresh Meyer lemon juice
- 1½ ounce clover honey (add 1 part hot water to 4 parts honey, and stir until dissolved)
- 1 750-ml bottle of dry sparkling wine
- Mint, for garnish

Combine ingredients in a pitcher filled with large ice cubes. Stir, and then let sit for 5–10 minutes. Next, the bottle of sparkling wine. Serves 8.

BONUS PITCHERS

POSTO 12 PIÑA COLADA

Recipe courtesy Aisha Sharpe, cofounder and cocktail consultant of Contemporary Cocktails INC, New York City

- 15 ounces Leblon Cachaça
- 10 ounces pineapple juice
- 15 ounces coconut water
- 5 ounces fresh lime juice
- 5 ounces simple syrup
- Star fruit and pineapple, for garnish

Combine all ingredients except garnish into a 60-ounce glass pitcher. Top with ice and stir. Pour cocktail into tall Collins glasses. Garnish drinks with star fruit and pineapple. Serves 10.

WHISKEY AMERICANO

Recipe courtesy Joe Raya, bartender/owner of The Gin Joint in Charleston, SC

- Zest of 2 lemons
- 4 ounces sugar
- 8 ounces Aperol
- 18 ounces Old Overholt Rye Whiskey
- 3 ounces fresh lemon juice
- 12 ounces water
- Lemon slices, for garnish

Combine lemon zest and sugar in a glass bowl and muddle. Transfer mixture to a small pitcher and add the Aperol, whiskey, lemon juice and water. Stir until sugar dissolves. In a highball glass filled with crushed ice, pour cocktail. Garnish with lemon slices. Serves 8–12.

THE NEW ICE AGE

To chill your guests out properly, here's your crib sheet—along with can't miss recipes—to creating your own spirit-soaked novelties this summer: Booze-cicles.



>> lovely bunch of coconuts

Recipe courtesy *The Cosmopolitan, Las Vegas*

- 6 gelatin sheets
- 8 cups coconut cream
- 4 cups simple syrup
- 2 cups pineapple juice
- 6 ounces Don Q Coconut rum
- 1 cup pineapple chunks, cut into 1/4-inch pieces

Toasted coconut flakes, for garnish

Follow instructions on box to bloom gelatin sheets (typically, you'll need to soak them in a bowl of cold water for 5–10 minutes to soften to an elastic consistency, then remove from water and wring gently to remove excess liquid).

Mix together softened gelatin sheets with remaining ingredients, except garnish. Pour into popsicle molds, and insert food-grade popsicle sticks. Freeze until solid, about 3 hours.

To garnish, dip end of pop in syrup and coat with toasted coconut flakes. [Spread coconut flakes on baking sheet and roast at 200°F until lightly brown.] Serves 12.



cantaloupe & campari ice pops

Adapted with permission from *People's Pops*, by Nathalie Jordi, David Carrell and Joel Horowitz (Ten Speed Press)

- 1 cantaloupe (about 2 pounds), peeled and seeded
- 6 ounces simple syrup (1:1 ratio)
- 2 ounces Campari

Cut cantaloupe into large chunks and purée in a food processor. You should have about 2 1/4 cups of purée.

Transfer to a bowl or a pitcher with a spout and stir in simple syrup until the mixture tastes quite sweet. Add Campari a little bit at a time until you can detect its flavor.

Pour mixture into ice-pop molds, shot glasses or ice-cube trays, leaving a little bit of room at the top for expansion. Insert food-grade popsicle sticks and freeze until solid, 4–5 hours. Unmold and serve. Serves 10.



ALBARIÑO

Profile: Tropical fruit flavors of pineapple, mango and guava, spiked with bracing minerality

Pairing: Fresh-shucked oysters or clams

Pour: 91 Terras Gauda 2012 O Rosal Albariño (Rías Baixas); \$24



ASSYRTIKO

Profile: Notes of citrus punctuated by minerality and salinity

Pairing: Grilled fish or tomato dishes

Pour: 91 Gaia Wines 2011 Thalassitis Assyrtiko (Santorini); \$25



FIANO

Profile: Citrus fruits, toasted nuts and mineral flourishes

Pairing: Pork sausage, aged-hard cheeses

Pour: 90 Le Rose 2011 Colle dei Marmi Fiano (Lazio); \$45



GEWÜRZ-TRAMINER

Profile: Lychee and rose petal, with a lush mouthfeel

Pairing: Spicy and slightly sweet Thai dishes

Pour: 90 Sineann 2012 Resonance Vineyard Gewurztraminer (Yamhill-Carlton District); \$20



GRÜNER VELTLINER

Profile: Spicy and peppery, with some celery leaf and stone fruit notes

Pairing: Roast pork

Pour: 93 Emmerich Knoll 2011 Ried Loibenberg Grüner Veltliner Smaragd (Wachau); \$56



MALVASIA ISTRIANA

Profile: Apricot, peach and white flower, turning nutty with age

Pairing: Simple fish dishes (young wines) or pasta with truffles (mature wines)

Pour: 88 Ronco del Gelso 2011 Vigna della Permuta Malvasia (Isonzo del Friuli); \$24

THE ABC'S OF AROMATIC VARIETIES

These spicy, floral and distinctive white wines are made for summer. But their extroverted personalities require extra care at the table. Here's everything you need to know.



MUSCAT (DRY)

Profile: Tropical fruit, orange and honeysuckle

Pairing: Lightly battered fried fish

Pour: 85 Nittnaus Hans und Christine 2012 Muskat Ottonel (Burgenland); \$15



TORRONTÉS

Profile: Rose petal, white flower, peach and light spice

Pairing: Charcuterie, cheese

Pour: 89 Colomé 2012 Torrontés (Calchaquí Valley); \$15



RIESLING (OFF-DRY)

Profile: Lime, lemon and peach, supported by floral and spice notes

Pairing: Caribbean food

Pour: 90 Anthony Road 2011 Semi-Dry Riesling (Finger Lakes); \$15



RIESLING (SWEET)

Profile: Lemon custard, apple, light spice and honey, balanced by high acidity

Pairing: Dishes with blue cheese or foie gras

Pour: 90 Bischöfliche Weingüter Trier 2011 Scharzhofberger Riesling Spätlese (Mosel); \$30



PINOT GRIS/GRIGIO (LIGHT, DRY)

Profile: Pear, lemon and apple, with light floral notes and crisp minerality

Pairing: Sushi or sashimi

Pour: 91 Longoria 2012 Pinot Grigio (Santa Barbara County); \$19



VIIGNIER

Profile: Perfumed white peach, apricot, honey and soft spice

Pairing: Seafood or pan-Asian cuisine

Pour: 93 Stottle 2011 Elerding Vineyard Viognier (Yakima Valley); \$24

TOP 10

MUST-HAVE WINES FROM PORTUGAL

With over 250 indigenous varieties, Portugal offers unparalleled diversity of aromas and flavors for the true wine lover. Challenge your senses and enjoy these ten unique selections from around the country.

wines of
portugal 
a world of difference

92

Quinta de Foz
de Arouce 2009
Red (Beiras)
\$20



92

Provam
2010 Portal
do Fidalgo
Alvarinho
(Vinho Verde)
\$12



92

Quinta do
Vallado 2010
Touriga
Nacional
(Douro)
\$55



92

Herdade da
Comporta 2009
Parus Red
(Península de
Setúbal)
\$40



91

Ataide da Costa
Martins Semedo
2009 Reserva
Red (Bairrada)
\$28



91

José Maria da
Fonseca
2007 Moscatel
de Setúbal
\$10



91

Quinta do Casal
2008 Falcoaria
Branco Fernão
Pires (Tejo)
\$13



90

Herdade do
Esporão 2011
Esporão Reserva
White (Alentejo)
\$20



90

Sogrape 2009
Callabriga Red
(Dão) **\$15**



90

DFJ Vinhos
2011 DFJ
Alvarinho-
Chardonnay
(Lisboa)
\$10



THE TABLE SET

No celebration is complete without an ultra-inviting tabletop. That's why on the following pages we tell you everything you need to know—and everything you need to buy—to throw a visually unforgettable summer gathering. Try any of these three themed vinophile parties that make the most out of your table space.





PATRIOTIC PARTY

Keep your Fourth of July affair casual by ditching the frills and dressing your tabletop with simple bold red, white and blue accents.

- A striped tablecloth adorned with plates and flatware to match add a magical touch to an Independence Day-themed setting.
- Achieve the perfect ambience by adding metallic lanterns to your tabletop for light, and while you're at it, "also find a way to bring the natural light into your dining room," says Tina Ramchandani, interior designer and and blogger at lifeinsketch.com.



- << **STAR-SPANGLED U TUMBLERS, \$10.**
wineenthusiast.com
Show your love for wine and country by serving sips in these red, white and blue crystal cups.



- >> **BBQ UTENSIL SET, \$119.95.**
wineenthusiast.com
Seamless grilling requires serious tools. This heavy-duty stainless steel set will help bring your char skills to the next level.

- MASON JAR BEVERAGE DISPENSER, \$29.95.** >>>
wineenthusiast.com
Spend less time behind the bar and more time with your guests by serving up punches in this classic beverage dispenser.



PHOTO COURTESY KATE SEARS



GOURMET CAMPFIRE

Take inspiration from weekends spent camping to set a glammed-out tabletop that reminds your guests of the great outdoors.

- Substitute plastic plates and utensils with glass or clay dishes in bold colors and prints, and metallic flatware in gold or silver.
- Don't compromise class for security. Select break-resistant wine glasses to keep things upscale.
- Pick a printed tablecloth, like the Marimekko (pictured), to evoke a verdant scene. And instead of a roaring fire, create a soft glow with a slew of votive candles.
- "Serve foods on wooden platters and use natural elements like branches to decorate," says Ramchandani. "Add plants and flowers to the table to really bring the outdoors into your home."



TWO-STEP RATCHET CORKSCREW, \$20.
wineenthusiast.com

With its walnut-handle ample grip and a graduated ratchet providing superior leverage, this is the only corkscrew you'll need.



RECYCLED-BOTTLE TEALIGHT HOLDER SET, \$39.95.
wineenthusiast.com

Set the right relaxed mood with these recycled half bottles of wine.

GOVINO SHATTERLESS OUTDOOR WINE GLASSES, \$12.95. wineenthusiast.com

Break-resistant tumblers provide a touch of elegance that's lost with the use of throwaway plastic cups.



PHOTO COURTESY KATE SEARS



POSH PICNIC

Snack outdoors in style by adding subtle touches to your laidback look in neutral colors.

- “Incorporate things you have around the house for a natural look. Because of the whimsical feel of a backyard picnic, you can mix and match pieces,” says Ramchandani.
- Beige-colored plates with some detail are simple yet elegant, and lavender napkins add the perfect pop of color.



PEARLIZED IVORY LAGUIOLE FLATWARE.

\$595. wineenthusiast.com
Handcrafted in France, Laguiole flatware adds a certain *je ne se quai* to your fête.



DOUBLE-WALLED ICELESS WINE CHILLER.

\$19.95. wineenthusiast.com

Keep your favorite rosés and whites cool for up to three hours with this double-walled iceless chiller.



WYNBERRIE PICNIC BASKET.

\$149.95. wineenthusiast.com

This traditional handwoven picnic basket contains everything you'll need. Just don't forget to pack the meal!



PHOTO COURTESY KATE SEARS

WE WANT TO HEAR FROM YOU

To share your summer traditions with *Wine Enthusiast*, visit winemag.com/ultimatesummer and join the conversation.

LIKE WHAT YOU READ AND WANT MORE?

Sign up for our FREE e-mail newsletters, featuring delicious food and cocktail recipes, wine pairings and reviews, the latest in wine tools and tips, and more at winemag.com/signup.

For more *Wine Enthusiast* articles, ratings and reviews, visit winemag.com. >>

**SUBSCRIBE TO
WINE ENTHUSIAST
MAGAZINE!**