

# 750 ml.....the basic juice newsletter

## Get Outside. Get Pink..

*..or red, or white, or bubbly. Discover warm weather wine bargains*



Say hello to Martinique. Perhaps your summer plans don't call for a trip to an exotic locale. Never you mind; this is still the season to get outside and rejoice in sunshine (with proper SPF, of course). Before you head outside grab your picnic basket or cooler and put in a bottle of grape. Which wines go best with summer? I've got three criteria for sun vino: **1) Value-priced.**

There are dozens of fine wines between \$8-\$12. Why pay more for a wine that you'll be sipping in your bathing suit? **2) Flexibility.** The best summer wine possesses a crisp character. Thus it can be easily paired with almost anything in your basket. **3) Congeniality.** Hey, I'm relaxing, I just want a good, easy-drinking wine. See below for a list of winning warm weather wines.

### Rosé by the way...

Traditional Rosé is enjoyed in hundreds of French outdoor cafes when the temperature rises.

This is a fantastic warm weather wine. Dry rosé is nothing like you might expect. It is fruity yet dry, light, and refreshing. This wine is very easy to drink and goes well with many foods.

I've learned that most rosé wines from the south of France are blends of several red grapes including Syrah, Mourvedré, Grenache and, Cinsault. Rosé wines get their color from limited exposure to red grape skins. Basically, this means the grape skins are separated from the fermenting juice before the juice becomes red.

*Two to try*

**Château d'Aqueria Tavel, 2003 (\$15-\$18) - France**

**Marqués de Cáceres Rioja Rosado, 2003 (\$7-\$9) - Spain**

### WARM WEATHER WINNERS

Australia has given us something I like to call, "SuperBigFruity Wine." This description fits **Red Knot Shiraz (\$8)** to a tee. It's a deep purple, fruity red wine that you can drink slightly chilled. It might not be too flexible with food, but it's great with a grilled burger.

Argentina has a knack for taking underappreciated grapes and turning them into yummy wine. For example, the Torrontes grape was an anonymous blending grape in Spain. In Argentina it



produces rich, tangy white wine that's much tastier than a cheap Chardonnay. Want proof? Try **Bodega Norton Torrontes (\$8)**. Do you know any Spaniards? If so, grab them, give them a big hug, and tell them, "Thanks for Cava." This is sparkling wine from Spain, which is the best tasting, value bubbly on the market. It's impossible to go wrong with **Segura de Viudas Brut Reserva (\$9)**.

## EATS FOR YOUR DRINKS

You've got your beverages, now let's make something easy and tasty:

### Grilled Shrimp & Tomato Jam

- 1 Tablespoon unsalted butter
- 2 T grated fresh ginger
- 2 cloves garlic, minced
- 1/4 cup cider vinegar
- 1/4 cup dry fino Sherry
- one cinnamon stick
- 35 oz (large can or 3 smaller cans) peeled tomatoes - drained & coarsely chopped
- 1/4 cup light brown sugar
- 1 teaspoon ground cumin
- 1/4 t cayenne pepper
- 1/8 t ground cloves
- salt
- fresh ground black pepper
- 1 lbs medium-large shrimp, shelled & deveined (psst -you can even use frozen, pre-deveined shrimp)

Melt butter in saucepan, add ginger and garlic; cook over med-high heat; stir until fragrant. Add vinegar & cinnamon. Cook about one min. until reduced.

Stir in tomatoes, sherry, brown sugar, cumin, cayenne, cloves. Reduce heat to med-low. Cook until liquid evaporates; stirring occasionally about one hour. Discard cinnamon. Season w/salt & pepper.

Preheat gas grill or broiler. Coat shrimp with 1/3-1/2 of tomato jam and marinate at room temp for 35-40 minutes. Pour remaining jam into serving bowl.

Grill shrimp until lightly charred on outside (about 2-3 mins per side). Serve with couscous. Spoon extra jam over shrimp to taste.

This dish is great with bubbly, Torrontes, or Viognier.

## Get Smart

Two great wine classes are coming up:

- Wine ABCs - June 28
- Luxe Wine - July 12

To get more information, visit [basicjuice.com](http://basicjuice.com)

[http://basicjuice.com/slc/classes\\_slc.html](http://basicjuice.com/slc/classes_slc.html)

## Get Reading

Care for a little light reading to take to the pool? Go to the Basic Juice articles ( <http://basicjuice.com/articles.html> ) section and check out one or two.

Some recent articles:

- Austrian Wine is no Joke
- The News at Vine
- Wallace on Wine

## Get Your Blog On

There are hundreds of wine & food blogs drifting through the blogosphere. These sites list the freshest (i.e. most recently updated).

- [Wine Blog Watch \(www.wineblogwatch.rrr.net\)](http://www.wineblogwatch.rrr.net)
- [Food Blog Watch \(www.foodpornwatch.rrr.net\)](http://www.foodpornwatch.rrr.net)

## In the next issue

Spain is well known for its red wine, but what about its whites? Discover some delectable, "white ships of Spain."

Brunch is a wonderful thing. Yet finding the right wine to pair with all the diverse flavors on the brunch table is quite difficult. Learn which wines will win you accolades at your midday spread.

## Get Answers

Do you have a burning wine-related question? Send me an email - I'll do my best to answer it.

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