

Alfresco alcohol

Treat your inner wine geek with these by-the-glass wines at your favorite patio.

BY GREG HORTON

Even the most ardent wine lover can get a little weary of the “big four” on restaurant wine lists: Cabernet, Merlot, Sauvignon Blanc and Chardonnay. If you’ve grown weary of those and the “little four” — Malbec, Pinot Grigio, Riesling and Shiraz — maybe it’s time to indulge your inner wine nerd.

Restaurants are incorporating some delicious options by the glass. Best thing? You can enjoy them right on your favorite patio.

Ever have a Grenache-Cabernet blend? What about a rosé of those two? And what if it was sparkling? LaVeryl Lower, owner of The Metro Wine Bar, 6418 N. Western, recently added Cresta Rosa, a sparkling rosé blend of Garnacha and Cabernet from Spain. It’s more of a petillant style, meaning it’s only slightly fizzy. The wine is light, crisp, fruit-forward and ridiculously affordable. The patio is small here, so get to happy hour early for a spot.

Another Spanish sparkler is Blanc Pescador, a blend of three Spanish varietals. The wine is dry, crisp and clean. Angel Stork, bar manager at The Lobby Bar, 4322 N. Western, added the food- and summer-friendly option to an already impressive selection of Spanish wines by the glass. The Lobby Bar boasts a patio out front and a covered area north of the building.

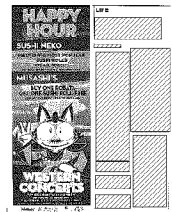
Arneis is a common, white, Italian varietal that’s difficult to find in the metro. Bin 73, 7312 N. Western, offers a genuine Italian example of this medium-bodied wine in Vietti Roero

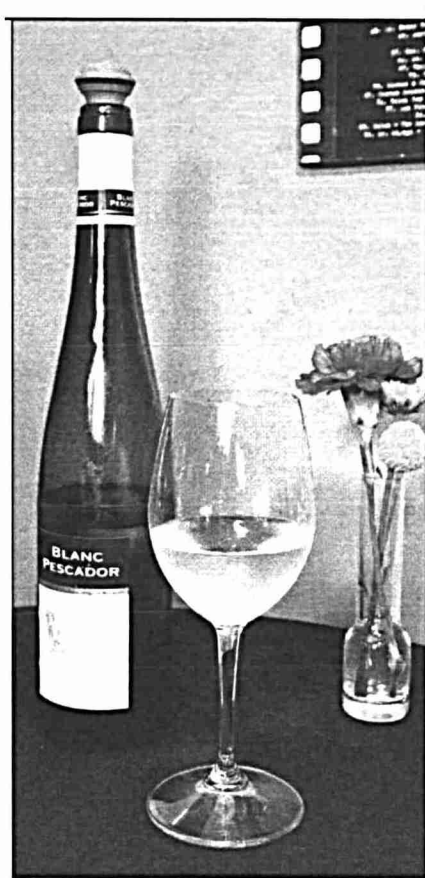
Arneis. What sets Arneis apart from other white varietals is the remarkable mouthfeel. It’s aromatic and has flavors of melon and citrus dominate.

Ian Bennett, sommelier at Ludivine, 805 N. Hudson, has done something a little unusual. He’s set two amazing wines at a price he said more accurately reflects their actual value. That means you’re getting a steal on two hard-to-find wines. He is offering Sanguis Las Mujeres, a blend of Grenache, Syrah and Roussanne, and Lotus of Siam, a blend of Roussanne and Viognier, while the supplies last. The case allocations for Oklahoma are small, so supplies won’t last long. Same goes for the quaint patio: limited space, but quality all the way.

One of the first things David Souza did upon becoming the new bar manager at Ranch Steakhouse, 3000 W. Britton, was add Luigi Bosca Gala 3 to the by-the-glass list. The well-known South American winery makes four blends under the Gala name, and all are delicious. The Gala 3 is a blend of Viognier, Chardonnay and Riesling, not something you see every day. It, however, makes a weighty wine with apricot, peach and floral flavors in a wonderfully balanced wine. The covered patio here comes complete with a fireplace. **OKG**

Cresta Rosa is fruit-forward and ridiculously affordable.





Blanc Pescador at The Lobby Bar