

## WINE

# Summer sipping

### Expand your list of possibilities for the season of outdoor dining

By **ROGER RUTAN**  
For *The Register-Guard*

**S**ummertime, and the livin' is easy. This time of year is why we live in Oregon; a time when we get out and about to take in everything this wonderful place has to offer.

Longer days and summer events have us eating outside. The warm weather means lighter foods, with fresh fruits and vegetables always on the table.

To make your summer more special, you need the right wine for every occasion. Here's your guide to the wines of summer 2013.

First, a few general tips that will help you with any summer wine selection:

**The fresher the better:** Like summer food, you want your wine to be fresh, crisp and refreshing. A general rule of thumb: the younger the wine the better.

**Go for flavor:** Sassy whites, light fruity reds and a thirst-quenching dry rose all have their place in the summer sun. Summer is all about fruity wines that are packed with flavor. In not so technical terms — yummy, scrumptious, delicious!

**Chill out:** Chill your wines, but "chill out" the wine critic in you. Often the most enjoyable summer wine is quaffable — simply drink and enjoy.

**Explore:** Summer entertaining is more casual, more relaxed. It's a perfect time to explore fun wines that are new to you. Take a chance! I found several gems from around the globe you just have to try.

When wine lovers think of Italy, the first thing that comes to mind are their reds, and for good reason. But Italian white wines deserve your attention, especially this time of year.

◆ Let's start with the absolutely delicious 2011 Zuani Collio Bianco. This is

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a full-flavored wine with luscious pear and vanilla flavors, accented by a light spritz that delivers freshness.

◆ Another fabulous wine is the 2011 CaMaiol Lugana Molin. Tropical fruit flavors are accented by a touch of spice. Simply delicious.

◆ The 2011 Campo-grande Orvietto Classico is slightly drier, delightfully floral and elegant. It would pair well with salads or seafood.

◆ Another crowd pleaser is the 2011 Verdicchio dei Castelli di Jesi Classico from Lucchetti. The ripe pear flavor has notes of lime. Serve this on a warm summer day and your friends will think you've become a wine expert.

Here are some other Italian wines that stood out in my recent tastings:

◆ 2012 Roero Arneis from Vietti, a winery known for world class reds. Vanilla and melon are front and center in this full flavored, fresh wine.

◆ 2011 Vernaccia Di San Gimignano, Falchini. I imported their first wines into the United States in 1984, and they have only gotten better since. Light green apple aromas in a smooth but robust wine.

◆ 2010 Planeta La Sergreta from Sicily. Tangerine, apple and pear flavors jump out of this super flavorful wine.

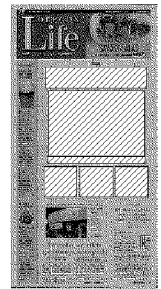
The fruit is ripe and the wine is fresh and crisp.

Now let's travel to France where the great red wines from Bordeaux and Burgundy have been some of the best in the world for centuries. Most white wines from the Burgundy region are made from the chardonnay grape in a climate similar to Oregon.

◆ A name you can always trust is Joseph Drouhin, and their 2011 Macon-Villages is very smooth and right there with lovely oak and vanilla flavors. Pouilly-Fuisse is a region where the wine has a long history. I enjoyed the 2010 Vincent Marie-Antoinette with its scrumptious pear and pineapple flavors and just the right acidity. Wines from the Sancerre region are made from the sauvignon blanc grape.

◆ The 2011 from Reverdy-Verdigny is a viscous, silky wine with fresh citrus fruit. From the Vouvray region are wines made from chenin blanc grape. The 2011 Domaine Le Capitaine has a flowery aroma, is semi-dry, and has a fresh, clean finish.

◆ The wine industry around the world has redefined rosés. While you can still buy inexpensive, simple and sweet rosés, the new generation of these wines are light, fruity, full of flavor and a pure pleasure to drink.



◆ The 2012 Domaine de Nizas is from the Languedoc region in southern France. The aroma is fresh ripe strawberries, the wine is soft and silky in your mouth, and the tropical fruit flavors are accented by nice crispness.

◆ From Italy is the 2012 Regaleali Le Rosé. I loved how easy it was to drink and enjoyed this wine with all its ripe fruit flavors and easy-going acidity. From Oregon you will find a number of wineries offering rosé of pinot noir, rosés made from that grape. I've tasted many and while each was different, they all fit the bill as a fruity, fresh wine that would be great at your summer barbecue.

At this point, I hope you are ready to really stretch your summer wine list.

Let's go to Spain where the albarino grape offers a special treat.

◆ Go no farther than the Rias Baixas Albarino 2011 Fillabox. The floral nose is followed by green apple and pineapple flavors and a touch of spritz for wonderful freshness.

◆ And the 2011 Martin Codax Albarino has delicious pear and passion fruit flavors. Both are a special treat with unique, fresh flavors for summer enjoyment.

Red wine drinkers, I have not forgotten you. For this summer, you need light fruity reds that are full flavored but not heavy.

◆ The 2010 Rosso Conero from Lanari is a perfect example. It has rich, ripe fruit flavors with the perfect amount of acidity to make it fresh. You can't help to love this wine.

◆ Zinfandel is a grape type that can deliver soft, rich fruit. Cline Cellars and Rosenblum Cellars each have several zinfandel offerings that deliver ripe blackberry flavors and the freshness you want in the summer.

◆ Cote du Rhone wines are made from the grenache grape in the south of France. The 2010 Vidal Fleury is medium-bodied with oak and vanilla flavors, and just the right balance to make it refreshing.

◆ The 2011 Cocobon red blend from California is another example of a red wine that fills your mouth with rich, silky flavors and still be light, fresh and refreshing.

Your favorite wine merchant can help you find these wines, many of which are available at places such as Market of Choice, The Broadway at Oakway Center and Sundance Wine Cellars.

May your summer be filled with fresh food, friends and some of these great wines.

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*Roger Rutan of Marcola is the former owner of Grape & Grain in Eugene and wrote the Simply Wine column for The Register-Guard from 1999 to 2008.*



KEVIN CLARK/The Register-Guard

**Among the wines** of summer are Reverdy-Verdigny Sancerre and Campogrande Orvietto Classico, available from many wine shops including Angus James' Broadway Wine Merchants in Oakway Center.