

URUGUAY WINES

Ever had a wine from Uruguay? Probably not, as only 5 percent of that country's wines are exported. Try some of their big reds and whites today. 6 to 7:30 p.m. at 100 King Restaurant, 100 King St. in Alexandria. \$25 in advance (go to www.winovixen.org online) or \$30 at the door (cash or check).

CINDY AND SCOTT GREENBERG *Vine Gal and Vine Guy*

Summer sippers

The dog days of summer are almost upon us, and we know that having the right "summer" wine on hand can help you chill out.

So in preparation for the impending heat and humidity, we're loading up our cellar with wines that can make a summer in Washington — or anywhere it's hot, hot, hot — just a little more bearable. But we each have our distinct preference about what style of wine we warm up to when it comes to cooling us down.

Here are our picks for wines to cool off with. Retail prices are approximate.

SHE SAID — ROSÉ WINES

I can't think of any better way to beat the heat than with a glass of

well-chilled rosé. Traditionally made from red grape varietals, the skins are removed from the juice shortly after the grapes are crushed, giving the wine a slight pinkish hue. Most rosé wines have wonderful berry-cherry flavors and enough structure to complement a wide variety of summer foods, from barbecued chicken to grilled shrimp. I also love how the abundant acidity provides a crisp, refreshing finish, keeping me cool from sip to sip — and the pretty pink color always puts me in a festive mood.

2005 Grande Cassagne Rosé, Languedoc, France (\$10 — available at Schneider's of Capitol Hill in D.C.)

A great value in rosé, this wine has copious amounts of ripe, red strawberries and raspberries on the nose and in the palate. The refreshing finish keeps it light and bright.

2006 Rosé De Chevalier, Bordeaux, France (\$12 — available at MacArthur Beverages in D.C.)

A light and easy wine with plenty of bright cherry flavors up front and notes of wild strawberries and raspberries on the supple finish.

2005 Chateau Rosé Pavie Macquin, Bordeaux, France (\$12 — available at MacArthur Beverages)

A wonderful rosé from this classic chateau, full of red cherry, black raspberry and strawberry fruit up front and lingering hints of red plum on the lengthy finish.

2006 Chateau de Segries Rosé Tavel, France (\$13 — available at Total Wine and More in McLean)

This lovely blend of grenache, cinsault, clairette and syrah mentally transports me back to Provence, with scents of lavender and red berries on the nose and fresh, bright notes of strawberries and cherries in the mouth. Hints of apricot add appeal on the sumptuous finish.

2005 Lancyre Rosé, Languedoc, France (\$13 — available at Schneider's of Capitol Hill)

I like the full, round flavors of red plums, pluots and cantaloupe on the

surprisingly light frame. The tangy finish would complement spicy barbecued chicken.

2006 Domaine Tempier Rosé Bandol, France (\$30 — available at Calvert Woodley in D.C.)

A mourvedre-based wine featuring pretty scents of orange blossom and strawberries on the nose and delightful flavors of peaches, nectarines and strawberries palate. The long lush finish brings back a hint of orange blossom for good measure.

HE SAID — WHITE WINES

While I enjoy rosés, for my bill to chill I seek out white wines that see little or no oak during vinification or aging. Usually made and stored in stainless-steel vats, these whites have pure, bright fruit flavors and ample acidity to refresh and cleanse the palate. Wonderful examples can be found throughout the wine-making world and can be enjoyed on their own or with a variety of seafood or Asian fare. Best of all, they're usually affordable.

2006 Dry Creek Chenin Blanc, Clarksburg, California (\$10 — available at Calvert Woodley and Total Wine)

Great value with loads of tropical fruit, peach and nectarine flavors. Citrusy notes keep the finish crisp and fresh.

2006 Veramonte Sauvignon Blanc Reserva Casablanca Valley, Chile (\$10 — available at Circle Wine and Liquor in D.C.)

A perennial favorite around our house, the crisp, clean flavors of grapefruit, melon and nectarines start any party off on the right note.

2006 Yalumba Winery Chardonnay Unwooded Y Series, Barossa Valley, Australia (\$10 — available at Calvert Woodley)

A unique chardonnay, featuring pleasant notes of pineapple, grapefruit and nectarine. If it wasn't for the creamy, lemony finish, I'd swear it was a sauvignon blanc.

2004 Seifried Estate Riesling Nelson, New Zealand (\$15 — available at Schneider's of Capitol Hill and Planet Wine in Alexandria)

Notes of lemon zest, nectarine and slate provide in-



teresting character and depth to this crisp, dry riesling.

2005 Didier Champalou Vouvray, Loire Valley, France (\$16 — available at Calvert Woodley)

Made from chenin blanc, this wine delivers clean, focused flavors of pear and melon on a mineral frame with a crisp, clean finish.

2005 Elk Cove Vineyards Pinot Gris Willamette Valley, Oregon (\$17 — available at Planet Wine)

Bright, well-balanced flavors of stone fruits play up front while lemon and lime notes are featured on the lingering finish.



Do you have a favorite royalty of wine? E-mail me at scott@vineguy.com.

