

## Labor Day Pains: What Wine to Pick for the Labor Day Weekend



Daylight is quickly receding and the kids are heading back to school, but we still have plenty of warm weather ahead for backyard grilling and indoor chilling. As summer winds down, reentry into the first regular workweek requires a gentle approach. A smooth landing back to work and school calls for the perfect Labor Day wine.

Here are a few wines to welcome the long Labor Day weekend with and say so long to summer.

I love rosé wines any time of year, but summer just seems to be the perfect match for rosés. As you know, Angelina Jolie and Brad Pitt were married this past weekend at the Chateau that they own in France, Chateau Miraval, in Provence. In addition to being a romantic backdrop for a celebrity wedding, the Chateau's **2013 Chateau Miraval Cotes de Provence Rosé** offers up plenty of strawberry and citrus-like aromas and flavors to go with a lightly textured, medium-bodied profile that's perfect for a hot summer day. The high acidity and minerality keep the wine refreshing and bright and a perfect match with seafood and simple rotisserie chicken. I drink it on its own, too. Refrigerate before serving. **\$25**

If your Labor efforts require a hammock and an ice bucket, then the 2012 **Castelfeder "15er" Pinot Grigio Sudtirool** from the Alto Adige region of Italy is perfect to chill out with. The pretty straw-colored wine has a lovely floral nose that includes scents of nectarines and apple blossoms. The crisp flavors of apples, passion fruit and honeyed-citrus make this a wine to pair with either barbeque chicken or nothing at all. **\$20**

And speaking of chilling out, many people don't realize that putting a little chill on certain red wines provides a wonderfully refreshing alternative for red wine-lovers, like the 2011 **Cascina Adelaide Dolcetto Di Diano d'Alba** from the Piedmont region of Italy. I consider it a great Italian alternative to pinot noir or Beaujolais. It's packed with delicious ripe black cherry and spice coupled bright red-berry and cherry fruit flavor and tons of acidity so it pairs well with a lot of different foods, like salmon, chicken, and pasta. Chill about 20 minutes before serving. **\$20**

If you're grilling steaks, burgers or ribs and need a big red wine, then try the 2011 **Rodney Strong Cabernet Sauvignon Reserve** from the Alexander Valley in Sonoma, California. This is a full-bodied, richly textured wine that offers a remarkably rewarding bouquet of blackberries, blueberries and cherries. In the mouth, intense flavors of black currant, cherries, dark plums and black licorice liqueur wash over the front of the tongue and a touch of mocha glides in on the powerful and sleek finish. It's the perfect accompaniment with either burger or steak. **\$40**

**A HELPFUL HINT FOR SUMMERTIME WINE ENJOYMENT:** If you're planning on serving your chilled wine outside, consider buying a spare bottle, opening it up a few hours before guests arrive and pouring it into a clean plastic ice cube tray. Place the tray in the freezer then use the frozen wine-cubes to keep your guest's wines chilled to the perfect temperature throughout the day and evening!