

### The Wines of Summer



My second favorite saying in Washington is, “it ain’t the heat, it’s the humidity.” Who are they kidding? Either way, it’s hot and I need a wine that cuts through a Washington summer like a motorcade cuts through rush hour traffic. I need a “Summer” wine.

The requisite summer wine has got to have enough fruit to keep up with summer foods and enough acidity to keep it light and refreshing. After all, the acidity is responsible for the clean, fresh finish that dries your palate and whets your appetite.

Traditionally, Sauvignon Blancs lend themselves to the aforementioned characteristics, but lately, other varietals and blends have popped up on the summer scene to provide relief from the heat (and humidity).

Here are my picks for this summer’s sipping enjoyment.

Nothing says ‘summer’ better than rosé, and the **2012 Slang Rosé, from Sonoma County, California** says it deliciously. Made from Grenache grapes, the wine has a pretty rose-pedal color and possesses a little more weight behind it than your average rosé. A fragrant nose of raspberries and red currants works its magic in the mouth as well. The abundant acidity provides a stylish finish that would work nicely with soft cheeses and fresh fruit. **\$17**

From the La Rioja region of Argentina comes the **2012 Crios Torrontes**. This gorgeous white wine, made from the Torrontes grape, has a bouquet of ripe apricots that’s joined in on the palate by white nectarines and peaches. Simple and straightforward, it makes a delightful aperitif or a perfect match for Bar-B-Qued chicken. **\$14**

Sauvignon Blanc wines are some of my favorite wines to keep in the frig for instant relief from the heat. The **2012 Dry Creek Vineyard Fumé Blanc from the Dry Creek appellation of Sonoma County, California** is just packed with fragrant citrus blossom and grapefruit on the nose. The palate also features a healthy dose of juicy grapefruit notes but is buoyed by the addition of passion fruit and honeydew melon. The crisp, bright finish would do grilled scallops justice. **\$13**

Sometimes a little sweetness goes a long way to beat the heat. The **2012 Seifried Riesling** from Nelson, New Zealand has delightful tropical floral characters on the nose and a palate bursting with guava, passion fruit, green melon and a touch of lemon zest to give it lift on the tongue. The zesty acidity is offset perfectly by just a touch of natural residual sweetness. This wine is super refreshing. **\$20**

The **2012 Soalheiro Alvarinho** is from the Melgaço appellation where the Alvarinho grape is king. This single varietal wine has a very aromatic nose, with scents of white flowers and tropical fruit. The mineral-laden palate is lifted by vibrant peach, papaya and citrus notes that add a sense of richness on the palate. A touch of salinity on the finish calls out for fresh shucked oysters. **\$20**

By the way, my favorite saying in Washington is, “Anything you say will be misquoted, and then used against you.”