



Grapevine

Price Chopper Plaza

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White Blends: The Essence of Summertime

June's warm temps and long days mean time outside tending to garden and grill. What could be better than to accompany the trowel or tongs with a white wine blend. We'll look this month at white wines, celebrating the season's colors and flavors while embracing the spirit of creative blending.

A product of the partnership between Joey Tensley, owner of Tensley Wines, and winemaker and importer, Alex Guarachia, Tenshen wines are Rhone-style blends that often include non-Rhone grapes to great success. The **2016 Tenshen White** from California's Central Coast is a blend of Viognier, Rousanne, Grenache Blanc and Chardonnay that is aged five months in 80/20 neutral oak and stainless steel. Aromas of tangerine and ripe melon lead to flavors of peach and apricot. Balanced acidity and juicy honeysuckle accent the finish with a hint of hazelnut. \$15.29

Another example of visionary blending, the **2017 Daisy Pinot Grigio** by the esteemed **Bieler Family** is from Columbia Valley. Inspired by the clean, aromatic white wines of Northern Italy, Daisy is made from 75% Pinot



Chateau and surrounding vineyard in Graves, Bordeaux

Grigio, with the remainder coming from Sauvignon Blanc, Riesling and Moscato. With intense peach aromas and flavors and a racy finish, this white — produced by a French winemaking family's take on an Italian grape grown in Washington state — is truly an American wine with European roots. \$10.19

The **2016 Château Maucoil Côtes-du-Rhône Villages Blanc** is from the Rhône Valley in southeast France. Much of the estate's vineyards are in Châteauneuf du Pape AOC and certified biodynamic. Thanks to the area's plentiful sunshine and the fact that it is among the driest regions in France, owing to the Mistral — a cold, dry wind in Spring and Winter — the vines produce healthy grapes, which translates to exceptional wine. The estate's soil

consists of quartzite pebbles that absorb the sun's warmth, protecting the vines from too much heat during the day and from too much cold at night. Made from 50/50 Grenache Blanc and Clairette, it is a delicate wine with a complex, floral and slightly exotic bouquet. \$13.59

Château Gravelle-LaCoste in France's Bordeaux region is owned by Hervé Dubourdieu, known for maintaining impeccable vineyard standards and producing exemplary wines. The **2017 Château Gravelle-LaCoste** from the Graves appellation is a 75/20/5 blend of Sémillon, Sauvignon Blanc and Muscadelle. Grapes from nearly 50-year old vines are grown in stony soil in the cooler Gravelle-LaCoste microclimate and aged in stainless steel, producing a

clean, dry wine with supreme minerality. \$15.29

Established as a winery in the Margaret River region of Western Australia in 1970, Cape Mentelle — sister winery to Cloudy Bay in New Zealand, which was also started by the Hohnen Family — has similar growing season conditions to Bordeaux. The **2017 Cape Mentelle** is a classic Bordeaux-style blend of 61/39 Sauvignon Blanc and Sémillon, seeing a small amount of barrel fermentation, which gives weight to the palate without compromising the fresh fruit flavor. Aromatic of peaches, lemon zest and juniper berry, the palate of citrus and melon culminates in a long, zesty finish. \$11.49

Food-friendly with notes of rich fruit and palate-cleansing minerality, these whites capture the essence of summertime. We hope you'll try them with us. ♦

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Did you know... In the 19th century and up until World War II, Bordeaux produced more white wine than red. In 1987, the large Graves appellation was divided; the northern part was renamed Pessac-Léognan.

Wine Tastings Friday, 4-7 & Saturday, 2-5

Days not mentioned will feature New Arrivals.

Fri 6/1: Welcome to Summer Reds, Whites and Rosés

Fri 6/8: Wines from Spain and Portugal

Fri 6/15: June Staff Picks

Sat 6/16: Father's Day Dinner and Gift Ideas

Everything you need for your favorite Dad

Fri 6/22: Wines from the Article on Page 1...

With a couple of reds, just because

Fri 6/29: 90s Rated Wines

Sat 6/30: Fourth of July Picnic Wines...Pairings for your barbecue fare

Fri 7/6: 90s Wines

Grilled Pizzas with Ricotta, Summer Squash and Scallions

Adapted from Real Simple Magazine

What better way to spend a June evening than out back, grilling pizzas for your nearest and dearest

2 summer squash or zucchini (about 1 pound), thinly sliced lengthwise

2 bunches scallions

6 Tbsp olive oil, plus more for serving

kosher salt and black pepper

1 pound pizza dough, at room temperature

1 15-ounce container ricotta

2 bunches arugula, thick stems removed (6 cups)

4 radishes, halved and thinly sliced

2 Tbsp red wine vinegar

Heat grill to medium. In a shallow baking dish or large bowl, toss the squash and scallions with 2 tablespoons of the oil, ½ teaspoon salt, and ¼ teaspoon pepper. Grill the vegetables until cooked through, 4 to 6 minutes per side for the squash and 1 to 2 minutes per side for the scallions. Cut up the scallions; return the vegetables to the dish.

Stretch the dough into four 8-inch rounds. Dividing evenly, brush the dough (on both sides) with 2 Tbsp of the oil. Grill the dough until

puffed and cooked through, 2 to 3 minutes per side. Dividing evenly, dollop the ricotta on the pizzas and top with the grilled vegetables.

In a medium bowl, toss the arugula and radishes with the vinegar, the remaining 2 Tbsp of oil, and 1/4 tsp each salt and pepper. Drizzle the pizzas with additional oil and serve with the salad and Sheila's staff pick, shown below.



El Jefe

4 oz. Reposado Tequila

2 oz. Grand Marnier

4 oz. Pineapple Juice

6 oz. Fresh Squeezed Lime Juice

1 oz. Agave Nectar

Combine all ingredients in a shaker with ice. Shake and strain into two margarita glasses over rocks. Garnish each with a pineapple slice.

June 2018 Staff Wine Picks

Sheila: 2016 Newton Red Label Skyside Chardonnay (Sonoma) \$17.99 (reg \$20.99) This Chardonnay is sourced from Northern California's best AVAs and aged seven months in new and seasoned oak barrels. Honeysuckle and peach aromas with a baked apple finish. *Grilled pizzas with ricotta, summer squash and scallions, see above

Max: 2016 Bedrock Wine Co. Old Vine Zinfandel (Mendoza) \$20.99 (reg \$23.99) 91 WS A blend of 88% Zinfandel and the remainder comprised of Petite Sirah, Carignan and Alicante Bouschet, it has expressive raspberry and violet aromas, with a spicy finish. Will age gracefully and improve with bottle time, but will also be delicious now. *Pulled pork sandwiches

Ian: 2017 Domaine Reverdy Ducroux Beau Roy Sancerre (Loire Valley) \$17.99 (reg \$20.99) Coming from the eastern section of France's Loire Valley, this 100% Sauvignon Blanc is a beautiful silver-yellow color, with citrus aromas and a flinty, dry finish. *Pan-fried cod with capers and lemon

Brian: 2015 Tait 'The Ball Buster' Basket-Pressed Red (Barossa Valley) \$16.99 (reg \$19.99) Shiraz-based, it is blended with Cabernet Sauvignon and Merlot. Low-yielding vines ensure highly concentrated aromas and flavors. Inky black, it has notes of blackberries, dark chocolate and spice. *Grilled lamb burgers with barbecue sauce

Bill: 2017 Daisy Pinot Grigio (Columbia Valley) \$10.19 (reg \$11.99) This Pinot Grigio-based wine is blended with 25% Sauvignon Blanc, Riesling and a touch of Moscato. On the lighter side of medium-bodied, it has aromas of apples and pears — a perfect warm weather sipper. *Shredded roast chicken over arugula salad

Erika: 2017 Kaiken Estate Malbec (Mendoza) \$9.99 (reg \$11.99) This sustainably produced Malbec is aged in French oak barrels for four months, resulting in soft, silky tannins, with plum and berry flavors, plus a subtle tobacco note. *Grilled portobello mushroom 'burgers' on ciabatta