

WINE MAVEN

Summertime and the drinking is easy

Delicious high quality wines in every price range, for breezy afternoons and hot summer nights.

WHITE WINES



**2005 Domaine Huet Vouvray Les Mont
(Loire Valley, France) \$45**

Fragrant, with startling minerality, along with the intense depth of flavour and integral acidity required to work with robust foods such as grilled wild salmon, roasted pork rack and aged cheeses — a superb expression of Chenin Blanc.

**2008 Wente Morning Fog Chardonnay
(Livermore Valley, California, USA) \$20**

Impressive, displaying a complexity far above its under \$20 price tag. The wine is clear and bright, with a pleasing integration of wood, citrus, tropical (especially guava) fruit and acidity. Take this to dinner with pride. Actually, take two.

**2010 Blasted Church Hatfield's Fuse
(Okanagan Valley, B.C.) \$25**

A fruit salad of white grapes make up this vintage of Hatfield's Fuse. Gewurz, Erhenfelser and Riesling do most of the aromatic heavy lifting while a backbone of Chardonnay, Pinot Gris and Pinot Blanc provide luscious mouth feel and an appropriate amount of zesty



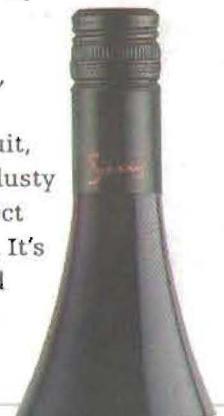
**2009 Mitchell Clare Valley Watervale
Riesling (Clare Valley Australia) \$28**

Clare Valley, near the Barossa, is the home of Australia's best Rieslings. The Mitchell Watervale is a stellar example of why — dry, with sprightly acidity and mouth-filling favours of lime, melon and honeysuckle. Drink with miso-grilled black cod (recipe on page 15) or chicken satay.

ROSE AND RED WINES

**2007 Mitchell Clare Valley GSM
(Clare Valley Australia)
Grenache \$28**

An Aussie GSM with a twist, sangiovese! The primary expression of juicy black fruit, along with lovely, soft and dusty tannins, make this the perfect go-to wine all summer long. It's equally at home with grilled eggplant as it is with grilled rib eye.





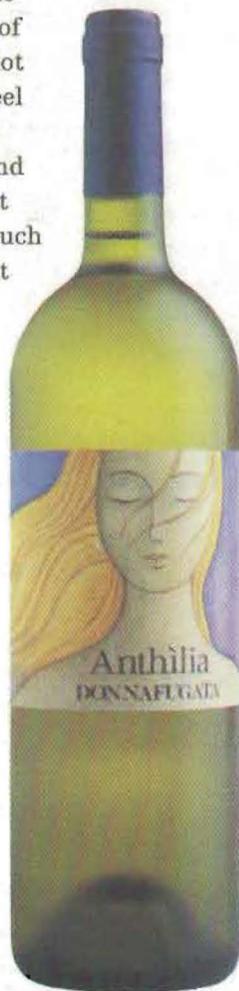
2010 Blasted Church Hatfield's Fuse (Okanagan Valley, B.C.) \$25

A fruit salad of white grapes make up this vintage of Hatfield's Fuse. Gewurz, Erhenfelser and Riesling do most of the aromatic heavy lifting while a backbone of Chardonnay, Pinot Gris and Pinot Blanc provide luscious mouth feel

and an appropriate amount of zesty acidity. The warm notes of honeydew, citrus and summer blossoms lead to off-dry tropical fruit flavours. Drink with foods with a bit of heat, such as calamari with spicy mayo; or grilled halibut with stone fruit salsa.

2009 Donnafugata Anthilia (Sicilia IGP, Italy) \$22

The taste of summer, with gorgeous aromas of white peach and orange blossoms on the breeze, moderate acidity, a good weight in the mouth and expressive length. Made from local grapes, primarily Catarratto and Ansonica native to the island. Drink with seafood, especially crustaceans, but also vegetable dishes, or by itself as an aperitif.



All Riesling GSM with a twist, sangiovese! The primary expression of juicy black fruit, along with lovely, soft and dusty tannins, make this the perfect go-to wine all summer long. It's equally at home with grilled eggplant as it is with grilled rib eye.

2008 Underagga Pinot Noir (Maipo Valley, Chile) \$19

Think aromas and flavours of ripe red cherries, juicy raspberries, plus a hint of earth and underbrush in this light-bodied wine with sprightly acidity. Easy drinking, ideal with a variety of dishes from pizza bianca to salmon rolls or grilled chicken. Drink slightly chilled to make the most of the berry fruit, actually a good way to drink most reds in the summer.



Dr L Sparkling Riesling (Mosel, Germany) \$15

You can't have too many bubbles around in the summer, I always say. This light and fresh sparkler is from the excellent Mosel house of Ernie Loosen. Well priced, tastes great.

The flavour of Edmonton's food scene | July August 2011 | thetomato.ca

THE TOMATO

food & drink

Formerly City Palate

