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# Screw-cap picnic wines, hard cider

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Pack that picnic basket. And bring a cooler.

No, not just for the barbecued chicken and the potato salad, the cheeses and the olives. This is about what beverages to chill for a casual, outdoor lunch, dinner, or snack.

But first, be sure to buy some crusty bread, too.

You won't even need a corkscrew for the **2011 Domaine du Tariquet Rosé de Pressée**, a fruity refresher that comes in at \$11. Same price for the **2010 Domaine du Tariquet Sauvignon**. The winery's **Classic**, a blend of ugni blanc and colombar, is \$9. All three are easygoing, versatile wines from Gascony in screw-cap bottles. They're good with spicy dishes, cured meats, and salads.

Stay French with Beaujolais, the reliable red that often benefits from a slight chill. Higher-quality Beaujolais usually comes from cru-status villages, among the Brouilly and Fleurie.

The **2010 Joseph Drouhin Brouilly** and **Fleurie** are especially flavorful and satisfying with picnic fare, including cured meats, quiche, barbecue, roast beef, grilled vegetables, and egg dishes. The ruby-hued, lively Brouilly is about \$20; the more floral, smooth Fleurie is \$22.

If you're inclined toward hard cider, **Angry Orchard** will make you smile. The apples are from Normandy and from the alpine foothills of Italy. Angry Orchard itself is based in Cincinnati. Three styles are **Crisp Apple**, ripe, fruity, on the sweeter side; the **Traditional Dry**, which is exactly that and more bitter-sweet; and the **Apple Ginger**, a balanced sweet-tart number that's the most fragrant, courtesy of Nigerian ginger. They're about \$9 for a six-pack.

Next time, beer.