

Here are some summer patio wines perfect for summertime entertaining



The Next Round

While the wintertime is certainly full of exciting and entertaining activities, in my humble opinion nothing quite compares to the summer months. The hot days

are complemented by warm evenings, perfect for bonfires, camping, and getting together. I do not think I'm alone in saying there is nothing more relaxing in the summer than easing into your favourite lawn or patio chair and enjoying a nice, refreshing glass of wine.

One beverage that is synonymous with hot summer days is sangria. Sangria is incredibly easy to make and can take on many different flavours depending on the ingredients you use.

All you need to make a basic sangria is a lemon, orange, some sugar, a splash of brandy, some Sprite or ginger ale, and of course, a bottle of your favourite wine. Red wine works best but if you prefer white wine it

can certainly be substituted.

To prepare: Pour a bottle of red wine into a pitcher (Jackson Triggs

Proprietors Cabernet Sauvignon works very well). Cut an orange and lemon into wedges and squeeze the juice into the pitcher.

If you wish you can use the used wedges in to give it some extra flavour. Then add one ounce of St. Rémy Authentic VSOP Brandy and two tablespoons of sugar, place in fridge overnight. Just before serving add two cups of Sprite or ginger ale. This recipe is sure to be the hit at any party.

A good rule of thumb to follow when enjoying wines in the summer is white wines at day and red by night.

This is just a guideline, however,

white wines can prove to be a very refreshing beverage on a hot summer day and red wine can be used to keep you warm on a cool summer evening.

When it comes to white wines, there are a multitude of choices for you to enjoy on your patio.

One of my favourites is Santa Carolina Sauvignon Blanc.

It is a wonderfully light and crisp wine from Chile. It provides a wonderful nose of grapefruit and lemon, and fresh melon on the palate; making it a very refreshing wine to enjoy out on the patio.

Another excellent choice is Dr. L Riesling. This German wine comes from the famous Mosel Valley and offers balanced acidity red delicious apples on the palate. This wine pairs well with grilled chicken or grilled white fish.

When the sun starts to set, and the kindling is ready for the bonfire, it may also be a great time to reach for your favourite bottle of red wine. When choosing a red wine the pos-

sibilities are endless. You could go for a lighter style such as a Merlot or a Pinot Noir, or a fuller bodied wine such as Shiraz or Cabernet Sauvignon.

A new addition to the shelves at NB Liquor is a wine from the Padthaway Region in Australia called Morse Code.

This wine offers a great nose of cherries, strawberries, and hints of vanilla followed by red berries on the pallet and a long finish.

Another great wine from the Australia region is Angus the Bull which has a ripe black fruit and dark chocolate on the nose, featuring hints of cooked berries and vanilla on the palate.

This wine is ideal with red meat, however it can stand alone.

Whichever wines you decide to enjoy out on your patio just remember to enjoy responsibly.

Enjoy the summer!

Recommended products:

● Jackson Triggs Proprietors Cabernet Sauvignon 750ml: \$10.49

● St. Rémy Authentic VSOP Brandy 375ml: \$13.29

● Santa Carolina Sauvignon Blanc 750ml: 10.99

● Dr. L Riesling 750ml: \$15.99

● Morse Code 750ml: \$14.99

● Angus the Bull 750ml: \$25.99.

This week's Saturday Sips at The Station will feature the following products:

● Sangria, made with Jackson Triggs Proprietors Cabernet Sauvignon (Canada): \$10.49

● Colby Red (USA): \$18.99

● The Peoples Sauvignon Blanc (New Zealand): \$19.79

● **Domaine Tariquet Sauvignon Blanc (France): \$16.99**

Drop by between 11 a.m. - 3 p.m. for a complimentary public tasting, visit www.nbliquor.com for more details.

**By Jonathan Reid,
Product advisor
NB Liquor, Parkway Mall**