

Life

Schaefer on wine

Sipping through summer sippers

by Dennis Schaefer

July 26, 2012 6:29 AM

With summer weather in full bloom and the mercury headed for triple digits, I rethink my wine choices. Actually it starts with the arrival of spring; that's when I start going over to the lighter side. Not lighter in flavor, mind you, but lighter in the choice of grape variety and lighter in style.

It goes hand in hand with the food of the season too. The dishes are lighter and more casual. You know, something you don't have to spend a lot of time (or heat in the kitchen) on. If you're a regular at the farmers market, you know there's a bounty of produce that begs to be prepared simply so that the inherent ripe and natural flavors are allowed to shine.

I'm going to start where I left off a few weeks ago. I can't get enough rosé in the summer and it seems like, in the last couple of years, there are a lot more choices in the marketplace.

* Pick a French rosé, just about any French rosé: **Domaine de Tariquet Rosé de Pressie 2011** (\$11), for example, from the Cote de Gascogne, starts out with strawberry and cream but adds some raspberry and cherry and a hint of rhubarb. On the finish, it seems like red raspberry Kool-Aid with an edge.