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## The Approved List

*Fill your summer evenings with these wonderful bottles of deliciousness*

**N**o snow in the forecast for the next couple of months, so all I can say is: WOO HOO! It's Shore Time! And you know what? I'm going to get straight to this column's topic without any disgraceful self-serving meandering, egocentric digressions, and self-adulatory rhetoric. Nope, this month straight to the point without any diversions into Silverstone preambles and long-drawn-out reflections on all the celebrities

I interviewed on my globally-heard radio show the past couple of months, all the wonderful opening night shows I saw, and the stunning array of movies I previewed on my iMac.

No time, I'm afraid, for this regular foray into my thrilling life in the fast lane. I'll forego that much anticipated opening gambit and go swiftly to the incredible wines I recently swirled in my glass and

quaffed in silent satisfaction (OK, it wasn't silent, but in my mind it was silent ... I just said what I was thinking out loud, and most of those thoughts were gentle purring sounds). Here is my seal of approval for libations to drink while enjoying the Jersey Shore. All prices are approximate.



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*Domaine du Tariquet 'Classic' (Gascony, France) \$10.* This is the region that produces Armagnac, and one of the grapes used in that particular brandy is Ugni Blanc, which is blended into this light, fruity and "green" tasting wine. There is a touch of Granny Smith's crisp, biting tanginess, which flirts a little with the flavor of lime. The wine is outrageously affordable for the quality and satisfaction it gives, from the promise of its perfume to the kiss of its taste.