



THE PERFECT SUMMER RED

best served chilled



Grignolino

Look for: **Grignolino d'Asti, Grignolino del Monferrato Casalese, or Piemonte Grignolino**

Texture and taste: **crisp cranberry/strawberry fruit and sage - high in acid and tannin**

Goes great with: **cheese and charcuterie, hot dogs, burgers, grilled vegetables, salads, and all by itself as a cocktail wine**

THE OTHER RED FROM BURGUNDY



Gamay

Look for: **Beaujolais (France), Gamay or Gamay Noir (Oregon)**

Texture and taste: **supple and silky with cherry/plum fruit and violets - high in acid but lower in tannin**

Goes great with: **cheese and charcuterie, grilled mushrooms, chicken or turkey, pork, sausages, and even meatier fish like tuna or swordfish**

A BOLD BARBECUE WINE



Grenache

Look for: **Châteauneuf-du-Pape, Gigondas, or Vacqueyras (France) Garnacha or Priorat (Spain) Cannonau (Italy)**

Texture and taste: **rich ripe raspberries and orange zest - higher in alcohol and moderate in tannin**

Goes great with: **braised or spicy dishes as well as ribs, brisket, and grilled steaks**