

FORTUNE

8 wines to sip this summer

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It only took a few years, but rosé has become synonymous with summer weather wine. And while there are many delightful bottles of pink-hued wines on the market, there are other summer friendly varietals to consider as well, from Albariño to Sancerre.

Here's a sampling of eight bottles to consider opening during dinner on the porch or small, socially distant gatherings.



Dog Point Vineyard: In addition to the distinctive taste profiles found in the wines, Dog Point stands out from other producers in New Zealand for hand-picking 100% estate fruit at low yields—virtually unheard of in the country—farming organically, green harvesting at times to improve the flavor concentration, and fermenting partially with indigenous yeasts. The 2019 Sauvignon Blanc is wonderfully expressive, silky in texture, and blooming with perfumed aromas characterized by freshly squeezed citrus, completed by flinty and smoky tones. **SRP: \$25.**



Langlois-Chateau: One of the leading producers in France's Loire Valley, the winery's Sancerres are bright, intense, and expressive in depth and minerality from its chalk and flint terroir. The grapes that went into the 2019 Sancerre come from a selection of the best vineyard plots as well as from sustainably managed vineyards, resulting in a wine that is serious and complex, while remaining delicate and approachable at the same time. **SRP: \$27.**



Château Minuty: Inspired by the Saint-Tropez coast in summer, the number "281" in the name of the 2019 Château Minuty 281 stands for the royal blue Pantone color down the side of this bottle. The bottle's designers suggest the rich hue reflects the same shade in the sky as far as the eye can see on a delightful afternoon as the wind blows by the seaside vineyard. Within the Minuty portfolio, the 281 is the most complex and rich rosé. Ideal for a cooler evening on the coast, the pale wine offers intense aromas of citrus fruits and white flowers, balanced by great depth with a pronounced mineral structure. Pair with scallop risotto, grilled prawns, or baked John Dory fish with fennel. **SRP: \$90.**