

Wine, etc.: Interesting alternatives to your standard summer quaff | COMMENTARY



As we settle into the hotter months of summer, we tend to reach for cold beverages — beer, water, soda or maybe a glass of white wine. Although we often reach for rosé, a refreshing drink that is a summer staple, there are plenty of white wines to slake our thirst.

Chardonnay is the most popular white wine, although for us it doesn't refresh the palate as much as, say, a crisp sauvignon blanc. If you're looking for something different, try a chenin blanc from South Africa, a viognier from France or an albarino from northern Spain. These wines are light and fruity aperitifs on a boat or patio.

And if you are looking for a portable potable consider canned wines that fit nicely into coolers and won't break if served poolside. Ume Femme makes a refreshing California chardonnay and a red wine blend. A dozen 250ml cans costs \$72.

To get away from your standard summer quaff, we have assembled some interesting alternatives. Remember, some of these recommendations won't be neatly tucked amid the shelves of chardonnay, sauvignon blanc or other varieties because they are blends that cannot be easily categorized. Most of the time, you will find them grouped in "other white wines" or stacked at the end of an aisle.

Roseblood d'Estoublon Blanc 2023 (\$27). From Provence, this elegant wine is a blend of rolle, sauvignon blanc and semillon. Citrus and melon notes abound.

Chateau de La Chaize Brouilly 2023 (\$28). This great example of a fine beaujolais gives us reason to drink more gamay from this region. With a wine history dating to 1676, the producer has a long history of growing grapes. The Brouilly speaks of the terroir with vibrant red fruit character and a hint of spice. Its smooth texture makes it an ideal wine to give a slight chill, sit back and enjoy it by itself or with a range of summer fare.