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WINE ENTHUSIAST

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Get Your Grill On

Summer is the season to fire up the grill and enjoy meals outside. These essential warm-weather wine and entertaining tips ensure your next alfresco meal is a sizzling success.

- Don't be afraid to put a slight chill on your red wines. Just pop the bottles in an ice bucket for about 10–15 minutes before serving.
- For the carnivores in your family, make sure you have plenty of go-to barbecue wines on hand, such as Australian Shiraz, Argentinian Malbec and California Zinfandel. Remember to stock up on Provençal rosé and some crisp Spanish whites to go with lighter fare.
- Stemmed glasses might be a no-no on uneven surfaces, but when it comes to wine, choose flat-bottomed glass tumblers over plastic.
- Cloth napkins aren't too extravagant for a picnic and they won't blow away. Avoid paper plates, too—it's difficult to cut meat on them.
- For hard-to-grill foods like flaky fish or small pieces of chicken, a grill basket is indispensable.
- Use foil bags or several layers of tightly sealed heavy-duty foil to steam vegetables and side dishes over the flame.
- Make salads ahead of time and store them in closed containers with tight-fitting lids. Add dressing just before serving to avoid soggy greens.
- A desirable marinade contains acid (think wine or lime juice) for tenderizing; something sweet, like brown sugar or honey, for crisping the outside; and a bit of heat, such as cayenne pepper or jalapeño.
- Invest in the right tools. A long-handled barbecue set keeps you safe from the fire. Use a long, sharp knife to slice flank steak, and carve on a wooden cutting board with a well around the rim to catch the *jus*.
- If using a gas grill, check the propane level before you begin. Have an extra tank for backup, just in case.
- Before lighting the grill, lightly rub the cooking grates with olive oil, and don't start cooking until the grill has reached the desired temperature.

—MIKE DESIMONE & JEFF JENSSEN

SNAPSHOT



ProWein, Düsseldorf, Germany

From March 4–6, more than 40,000 trade members gathered with 3,930 exhibitors from roughly 50 countries for this wine and spirits trade fair in Düsseldorf, Germany. Hosted at the Messe Düsseldorf fairgrounds, the event offered supplementary programs, including the Do-it-Yourself Lab: Infusions, Bitters & Co., a seminar in which leading bartenders divulged secret recipes for their syrups, bitters and liqueurs. —ANDREW HOOVER

LUXE life



THE RESORT AT PAWS UP The great outdoors gets a glamorous upgrade at Paws Up in Greenough, Montana, located on a 37,000-acre cattle ranch. An ultraluxurious camping experience (also known as “glamping”) unfolds under one of six new safari-like tents at Pinnacle Camp, each outfitted with rustic furnishings, fine linens, cooling fans—and even en suite bathrooms with jetted tubs and showers. Along with outdoor activities and breathtaking views showcasing the Blackfoot River, guests have a personal camping butler at their disposal to start a campfire or simply make s'mores. As for food, don't expect basic baked beans. Chefs dish out gourmet meals, including hearth-roasted free-range chicken with rattlesnake bean stew. Wine lovers will appreciate the New World-centric wine list, with bottlings of Penfold's 2005 RWT Shiraz from South Australia and Leonetti Cellar's 2008 Sangiovese from Walla Walla, Washington. For those looking to have a wine and wilderness adventure, the resort hosts four signature wine-and-food events: Montana Master Grillers in May, Montana Long Table in July, as well as Montana Master Chefs and Wine & Fly, both held in September. Summer rates start at \$1,353 per night. pawsup.com —MICHELLE WON PARK