

WEALTH



Bold for Barbecue

These red and rose wines pack plenty of flavor and so can stand up to grilled meat. Also recommended for poolside sipping: light whites and a beer cocktail. **BY ELIN MCCOY**



BEER COCKTAILS

Mixologists are creating thirst-quenching drinks using unusual craft brews as major ingredients. Many are new takes on the traditional, easy-to-make shandy, a tangy 50/50 combo of cold beer and carbonated lemonade, ginger ale, ginger beer or Sprite, garnished with mint. Beer adds the sparkle of tonic or soda but with more depth and interest. Try this version of the shandy from Johnny Swet of New York's Hotel Griffou while you're waiting for the grill to heat up.

AQUAVIT SUMMER SHANDY

Half bottle Hoegaarden white beer
1.5 oz. Linie Aquavit
1 oz. limoncello
0.25 oz. honey
0.25 oz. fresh lemon juice
2 dashes orange bitters

Pour the beer into a glass. Shake other ingredients with ice and strain into the beer. Garnish with ice in which sprigs of thyme have been frozen.

COLUMNIST **ELIN MCCOY** IS BASED IN NEW YORK. ELINMCCOY@GMAIL.COM



REDS AND ROSE FOR MEAT

Big, intense reds with upfront fruit go perfectly with succulent barbecued pork and beef because they lack the oak and tannins that clash with charred flavors.



2008 Dashe Cellars Florence Vineyard Dry Creek Valley Zinfandel (\$32) This Sonoma winery specializes in wonderfully balanced, single-vineyard zins. Gentle winemaking and a low percentage of oak aging make this bottling plummy and juicy yet deep and rich too.



2007 Domaine Montirius Vacqueyras Le Clos (\$28) This fifth-generation estate in the Rhone Valley makes spicy, sensual, complex wines using biodynamic methods. This peppery grenache/syrah blend has no oak influence, so its dark berry and spice flavors stand out.

When meat is slathered with the hottest rubs and spiciest barbecue sauces, a well-chilled rose is a better match than a red.



2010 Crios de Susana Balbo Rose of Malbec (\$11) This bottling, made by top female Argentine winemaker Susana Balbo, has a deeper color and more body than most roses as well as delicious fruit-and-spice notes.



WHITES FOR FISH AND FOWL

Three trendy wines from Europe are low in alcohol and full of fresh flavors that make for easy drinking and pairing with fish, chicken and tapas.



2010 Bodegas Gurrutxaga Bizkaiko Txakolina (\$19) Txakolina is a slightly fizzy, bracing wine from Spain's Basque country. Made mostly from the Hondarribi Zuri grape, it's gulped all year from short glasses with tapas in beach resort town San Sebastian. This



2009 Quinta de Azevedo Vinho Verde (\$12) Crisp, lively, tart and sometimes spritzy, vinho verde is the classic "green wine" from Portugal. This stunning example has citrusy verve and floral aromas and is perfect with grilled fish or steamed clams.



2010 Paolo Saracco Moscato d'Asti (\$15) Sales of fragrant, lightly sweet, sparkling moscatos rose 100 percent in the U.S. in 2010. With only 5 percent alcohol and peach and melon flavors, this bottling is a wine you can drink with fruit or dessert or sip all day long.