Wine Enthusiast editors know a thing or two about how to throw a stellar summer celebration—and we know that no party is complete without the best in wine and food. On the following pages, we share wine pairing tricks, killer cocktails, fine food recipes, inviting tabletop tips and mood-setting music. Learn everything you need to know—and do—from now through Labor Day.

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Enough with the boring, broad-brushstroke bottles at your backyard bacchanalia. Instead, dial in on your favorite food when picking the wine you want to serve. Here’s the ultimate guide for your favorite summertime dishes, plus two top recipes—a buffalo burger, topped with cheddar, bacon and chili mayonnaise, and tasty truffle frites.
**GET YOUR GRILL ON**

**GRILL PAIR**

**GRILLED GREEN BEANS**
The Wine: Sancerre
The Loire Valley’s great Sauvignon Blanc, medium in body and acidity, loves veggies; consider sprinkling the beans with fresh parmesan.

**GRILLED ASPARAGUS**
The Wine: Chablis
Overcome asparagus anxiety by drinking Chablis. Its steely crispness adds dimensions to, rather than subtracts from, the veggie’s potent flavors.

**GRILLED CORN HOTDOG**
The Wine: Chardonnay
An oaky, buttery Napa Valley Chardonnay is exquisitely compatible with a grilled ear or two of corn slathered in butter.

**LAMB KEBOB**
The Wine: Dry Rosé
A kebob’s exotic Mediterranean flavors call for a sun-drenched Provençal rosé, preferably from Grenache grapes—refreshing, with the body of its red forbear.

**DRY-RUB RIBS**
The Wine: Barbera
Barbera’s fruity, juicy spiciness will carry a rack of ribs to delicious places, its tingling acidity readying you for another bite.

**SHRIMP**
The Wine: Albariño
The voluptuous body of a fresh Spanish Albariño is seductive with shrimp, especially grilled with a dusting of spice.

**BARBECUED CHICKEN**
The Wine: Zinfandel
A fruity, fresh-flavored Dry Creek Valley Zin is best for barbecued meats of many kinds, but especially chicken, covered in sauce.

**HOTDOG**
The Wine: Gewürztraminer
The symphony of briny frankfurter and savory mustard is built for a slightly sweet and crisp Gewürztraminer.

**BUBBA DIY**
The Wine: Albariño
A voluptuous body is seductive with shrimp, especially barbecued with a dusting of spice.

**Burger**
14 ounces buffalo meat, minced (85% lean, 15% fat)
Salt and pepper, to taste
6 slices Vermont cheddar
6 brioche buns, split
Red Wine Escabeche Onions, to taste
Chili mayonnaise, to taste
Butter lettuce, for garnish
1 tomato, sliced, for garnish

**Chili Mayonnaise**
½ cup chipotle adobo sauce
½ cup mayonnaise
1 tablespoon Dijon-style mustard
¼ bunch chives, finely chopped
Orange juice, to taste

**Red Wine Escabeche Onions**
3 cups red wine
1 cup red wine vinegar
¼ bunch thyme
¼ bunch rosemary
3 large red onions, peeled and sliced into thin rings

**Parmesan & Truffle Frites**

**Buffalo Burger**
with Vermont cheddar, apple smoked bacon & chili mayonnaise

Recipe courtesy Juan Bochenski, chef, Anasazi Restaurant, Santa Fe, New Mexico

Recipe courtesy Pago, Salt Lake City, Utah

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**BEER PAIRING:**
Shiner Bohemian Black Lager, with its roasted-malt notes yet crisp lager character, is a perfect companion to complement this burger.
Grills and pits get lit up coast to coast, but devotees all agree these are the quintessential styles of barbecue.

- **SOUTH CAROLINA MUSTARD**
  - In a saucepan over medium heat, combine: 1 ½ cups yellow mustard, ¾ cup light brown sugar, ¼ cup tomato paste, 5 tablespoons cider vinegar, 1 tablespoon Worcestershire sauce, 1 teaspoon cayenne pepper, ½ teaspoon granulated garlic and ½ teaspoon freshly ground black pepper. Stir until sugar dissolves, remove from heat and let cool. Makes about 2 cups.
  - **POUR:** Something from the southern Italian region of Taurasi for its earthy tones, dried fruit flavors and overall rustic character.

- **MEMPHIS-STYLE SAUCE**
  - Combine: 1 ½ cups cider vinegar, 1 ½ cups distilled white vinegar, 1 tablespoon sugar, 1 tablespoon red pepper flakes, 1 tablespoon black pepper, 2 teaspoons kosher salt, 1 teaspoon敢于 and 1 tablespoon hot sauce. Whisk together until sugar dissolves, remove from heat and let cool. Makes about 3 cups.

- **EASTERN NORTH CAROLINA-STYLE**
  - Combine: 2 cups ketchup, 2 tablespoons light brown sugar, 1 tablespoon Worcestershire sauce, 1 teaspoon chili powder, 1 teaspoon granulated onion and ¼ teaspoon black pepper. Let simmer for 10 minutes until sugar dissolves. Makes about ¾ cup.

- **LEXINGTON-STYLE NORTH CAROLINA**
  - Combine: 2 cups ketchup, 2 tablespoons light brown sugar, 1 tablespoon Worcestershire sauce, 1 teaspoon red wine vinegar, 1 tablespoon apple juice. Cook for 20 minutes, stirring occasionally. Add the juice of ½ lemon and cook for 5 more minutes. Makes about 1 ½ cups. **POUR:** A robust red with jammy fruit and a firm structure, like a Petite Sirah.

- **KANSAS CITY SWEET & HOT**
  - In a saucepan over medium heat, combine: 2 cups ketchup, ¾ cup of Myers’s dark rum, 1 tablespoon fresh chopped thyme, 1 tablespoon fresh chopped oregano, 1 teaspoon of smoked paprika and 1 tablespoon of kosher salt. Makes about 2½ cups.
  - **POUR:** A lush Alsatian Pinot Gris with ripe melon and stone-fruit flavors.

- **KANSAS CITY SWEET, SWEET SAUCE SAUCE**
  - Combine: 1 cup of brown sugar, ⅓ cup olive oil, ¼ cup of Myers’s dark rum, 1 tablespoon fresh chopped thyme, 1 tablespoon fresh chopped oregano, 1 teaspoon of smoked paprika and 1 tablespoon of kosher salt. Makes about 2½ cups.

- **TRIPP’S WHITE SAUCE**
  - Combine: 1 minced yellow onion and 2 minced garlic cloves until they form a paste. In a medium saucepan over medium heat, melt 4 tablespoons unsalted butter, ½ cup cider vinegar, 1 mashed garlic clove, ½ cup prepared chili sauce and 1–2 teaspoons kosher salt. Stir and cook until sugar and butter melt. Let simmer for 20 minutes. Makes about 3 ½ cups.
  - **POUR:** A Napa Valley Cabernet Sauvignon or a Douro Valley red.

Recipe courtesy Jennifer Maloney, chef at Café Sebastienne, KC
Enter to win a Portuguese wine party in your home hosted by a professional sommelier. Launching on Portugal Day (June 10th), the sweepstakes will award a grand prize winner with a once-in-a-lifetime Portuguese wine party and expert food pairings for up to 15 friends hosted in their home. Two runners-up will also receive wine refrigerators. Wines of Portugal goodie bags will be given away every two weeks. Think you know wine? Enter to challenge your senses and start making your guest list!

www.winesofportugal.com

VISIT US ON FACEBOOK TO ENTER:
Wines of Portugal U.S. @WPTUSA
Enjoying an alfresco wine-and-food party can be as easy as throwing a few items on a grill, picking a handful of tomatoes from the garden and popping a cork. Wine Enthusiast tapped three famous wine families in the Golden State for their top tips for throwing a great summer celebration, complete with home recipes, pairing tips and a playlist.
SOUTHERN-INSPIRED BARBECUE
WITH ROB MONDAVI JR.

Winemaker for Michael Mondavi Family Estate, Mondavi’s barbecue menu marries touches of his own Italian heritage with his wife Lydia’s southern roots.

SLOW-ROASTED PORK SHOULDER

1 ½ cups apple juice
½ cup cider vinegar, divided
½ cup brown sugar
3 tablespoons salt
2 tablespoons coarsely ground pepper and fennel seed, mixed
1 tablespoon cumin
1 tablespoon paprika
1 pork shoulder (bone in or out), approximately 5 pounds

Combine apple juice, vinegar, brown sugar, salt, pepper and fennel seed mixture, cumin and paprika in a bowl and mix. Submerge pork into mixture and keep refrigerated for 12–24 hrs.

Preheat grill to 220˚F. Remove pork from refrigerator and allow to come to room temperature, then pat dry and place on grill to slow cook for about 8 hours. At 4-hour mark, cover pork with aluminum foil and continue to cook. Once cooked, remove from grill and allow to cool for 30 minutes. Shred pork with folk, and place pieces on a platter. Sprinkle with 2 tablespoons of apple cider vinegar. Serves 4–6.

PANZANELLA SALAD

¾ cup extra-virgin olive oil, plus more to brush on the bread
¼ cup red wine vinegar, plus more to taste
1 teaspoon freshly cracked pepper, plus more to taste
½ cup shredded fresh basil, divided
1 teaspoon dried oregano
½ lemon, juiced
Sea salt, to taste
¼ red onion, thinly sliced
4–6 large heirloom tomatoes, skinned and lightly seeded
1 Italian soda bread, sliced lengthwise
Basil leaves, for garnish

In a bowl, whisk together olive oil, red wine vinegar, pepper, basil, oregano, lemon juice and sea salt. Add onion slices and let marinate for 30 minutes. Meanwhile, in a saucepan filled with water, blanch the tomatoes, let cool, then remove skins. Cut into large pieces and add them to bowl with dressing for 15–20 minutes. Brush bread with olive oil, sprinkle with sea salt and pepper, and toast until golden brown. Tear into large pieces and place in a separate bowl. Add more salt and pepper, to taste.

Sprinkle a portion of dressing onto the bread and toss. Add tomatoes and remainder of the dressing and toss. Garnish with basil. Serves 4–6.

+ grilled pizza

1 package frozen bread dough, 32 ounces
Olive oil, for brushing
6 large tomatoes, cut into thin slices
1 cup feta cheese
¼ cup fresh basil, chopped
1 teaspoon salt
½ teaspoon black pepper

Preheat grill to 400°F. Let dough thaw, then cut into 4 equal portions. Roll each portion into ¼-inch thick disk. Brush with olive oil and place on grill. Cook one side for 2–3 minutes and remove.

Brush tomato slices with olive oil and place on grill for 1–2 minutes. In a bowl, combine feta cheese, basil, salt and pepper. Place grilled side of the tomatoes on cooked side of the pizza crust. Top with feta cheese mixture. Place pizzas back on grill. Cook raw dough side for 4 minutes. Remove from heat and serve. Repeat for the remaining three dough portions. Serves 4.

POUR: Villa Sandi NV Extra Dry (Conegliano Valdobbiadene Prosecco Superiore); $18
Isabel Mondavi 2012 Deep Cabernet Sauvignon Rosé; $15
Macauley Vineyard 2007 Late-Harvest Botrytis Sémillion (Alexander Valley); $90/375 ml

PLAY: Chris Pierce, Sugarland, Rolling Stones
**TRI-TIP AND PINQUINTO BEANS**

**WITH KATIE JACKSON**

Katie Jackson is the inspiration behind Cambria Estate Winery Katherine’s Vineyard Chardonnay as well as a talented cook, and takes a laid-back approach to entertaining.

**GRILLED TRI-TIP**

1. tri-tip, approximately 2½–3 pounds
2. 1 tablespoon olive oil
3. 2 tablespoons kosher salt
4. 1 tablespoon freshly ground black pepper
5. ½ teaspoon garlic salt

Let tri-tip sit at room temperature for 1 hour prior to cooking. Preheat grill to high. Rub tri-tip with olive oil, and season with salt, pepper and garlic salt. Place on grill for about 4 minutes. Flip tri-tip and grill for another 4 minutes. Lower grill heat to medium-low and cook for 20–25 minutes.

Remove meat from the grill, loosely cover with aluminum foil and allow to rest for 15 minutes before slicing against the grain. Serves 4–6.

**SLOW-COOKED PINQUINTO BEANS**

1. pound Rancho Gordo dried heirloom Santa Maria pinquinto beans
2. 3 tablespoons olive oil, divided
3. 1 carrot, peeled
4. ½ onion, chopped
5. 1 celery stalk
6. 3 teaspoons kosher salt, divided
7. 2 slices bacon, diced
8. 1 large red onion, chopped
9. 3 cloves garlic, minced
10. 6 ounces tomato purée
11. 2 tablespoons brown sugar
12. 2 teaspoons ground dry mustard
13. 1 teaspoon Tabasco sauce

Rinse beans with cold water, place in a bowl, cover with 6 cups of water and refrigerate overnight. Drain beans and rinse. Place in pot with 4 cups of water, 1 tablespoon olive oil, carrot, peeled, onion and celery. Bring to a boil, then reduce to a simmer. Cover and cook for 1 hour. Season with 1 teaspoon kosher salt, then allow beans to cool in the liquid. Remove and discard carrot, onion and celery. Beans can be refrigerated for up to one week. Serves 8.

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**+ grilled pepper & tomato salad**

1. 5 bell peppers, pimientos, serranos, jalapeños and Anaheim peppers, 1 of each
2. 12 Roma tomatoes
3. 3 garlic cloves, chopped
4. 2 tablespoons kosher salt
5. ½ large onion, chopped
6. 3 tablespoons red wine vinegar
7. 3 tablespoons olive oil

Preheat grill to 400°F. Trim peppers and discard seeds and membranes. Halve or quarter, then press with the back of your hand to flatten. Grill tomatoes and peppers until skins blacken. Let cool, chop into large pieces.

Muddle garlic with salt, and place in a bowl. Add peppers, tomatoes and onions. Add red wine vinegar and oil, and mix. Serves 4–6.

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**POUR:**

- Cambria 2010 Katherine’s Vineyard Chardonnay (Santa Maria Valley); $22
- Foxen 2008 Julia’s Vineyard Pinot Noir (Santa Maria Valley); $54
- Cambria 2008 Tepusquet Vineyard Syrah (Santa Maria Valley); $20

**PLAY:**

- John Mayer, Jason Mraz, Train
PAELLA AND TAPAS
WITH LIZ & MARKUS BOKISCH

Liz and Markus Bokisch came to California to be growers after traveling through Markus’s native Spain and falling in love with the wines. Their time spent in Spain is the inspiration for their meals and style of entertaining, centered around creating a casual, family-friendly ambience.

PAELLA MIXTA

4 cups onions, chopped
4 cups poblano peppers, chopped
8 garlic cloves, chopped
1 1/2 cups ripe tomatoes, grated
16 pieces seafood (mussels, clams, squid), mixed
6 cups chicken broth
6 cups fish broth (or clam juice)
2 cups dry white wine
40 saffron threads
16 pieces meat (chicken thighs, pork spare ribs, chorizo)
Assorted vegetables (artichoke hearts, red bell peppers, lima beans)
4 cups steamed rice (Arroz Bomba or Cal-rose)
1 tablespoon pimentón dulce (Spanish sweet paprika)
1/4 cup pre-cooked lima beans.
1/4 jar roasted red bell peppers, for garnish
Lemon slices, for garnish

Coat the bottom of a paella pan with olive oil and set over low heat. Add onion and sauté until browned. Add peppers and garlic, and let cook until garlic is lightly browned. Add tomatoes and let cook for another 15 minutes. Remove mixture from heat and set aside.

In the meantime, steam seafood until cooked. Remove and set aside. In a large pan set over high heat, combine chicken broth and fish broth, and let simmer. Add white wine and saffron threads. Once simmering, remove from heat and set aside.

Coat the bottom of the paella pan with olive oil and set over medium heat. Sauté chicken, turning over once, and set aside. Next, sauté steamed seafood pieces and set aside. Sauté the assorted vegetables and set aside. Add sofrito and rice to the paella pan and cook for about 5 minutes. Once cooked, add pimentón dulce and saffron-infused wine. Stir, then spread evenly across the pan and flatten slightly. Add broth mixture until the rice is completely covered. Bring to a boil and then reduce to a simmer for about 15 minutes, adding more broth as necessary.

Add seafood, chicken and vegetables to the pan. Garnish with lima beans and roasted peppers. Remove from heat and cover with a towel for 5–10 minutes before serving. Serves 8.

Pour:
Bokisch 2010 Terra Alta Vineyard Albariño (Clements Hills); $16
Vall Llach 2007 Priorat; $95
Gramona 2008 Gran Cuvée (Cava); $20
Perfect Pairings for Summer Fun

The diverse medley of Portugal’s grape varieties, wine styles and varied climates offers a bounty of wines capable of matching even the most complex dishes. Read on for tips on picking the best match for all of your favorite summer fare.

Choose a high-acid white wine if the dish is high in acidity (owing to salad dressing, vinegar, or tomatoes). Try a crisp Alvarinho or Loureiro from Vinho Verde, or a white containing Fernão Pires from the cool, breezy Lisboa region. Sparkling espumante from native Bical and Cercial grapes also makes a fine choice.

With grilled fish the best pairing is a fresh Arinto or Encruzado from the Dão. Aromatic whites made in a dry style from the Moscatel grape in the Península de Setúbal can star with sea trout, swordfish. Try Portugal’s national fish dish bacalhau (salt cod) with an herby, floral Baga wine from Bairrada.

Look for Touriga Nacional and Trincadeira in the juicy reds of Alentejo for chicken and the Douro’s powerful, smoky red blends made with Touriga Franca for steak or burgers. Attending a pig roast this summer? Don’t leave home without a red from the Dão, often featuring Touriga Nacional and Aragonez; the wine’s brisk acidity will pleasantly offset the fattiness of the meat. And don’t forget to consider the bright, elegant Castelão reds from the Tejo. Portugal’s choices abound!

www.winesofportugal.com
Give your guests the spiked drinks they deserve at your next summer shindig. Mix up these must-try party-sized pours and whip up a batch of divinely creative Booze-cicles.
Create these crowd-pleasing pitchers at your next summer soirée to ensure that you and your guests spend more time mingling.

**BONUS PITCHERS**

**POSTO 12 PIÑA COLADA**

Recipe courtesy Aisha Sharpe, cofounder and cocktail consultant of Contemporary Cocktails INC, New York City

- 15 ounces Leblon Cachaça
- 10 ounces pineapple juice
- 15 ounces coconut water
- 5 ounces fresh lime juice
- 5 ounces simple syrup
- Star fruit and pineapple, for garnish

Combine all ingredients except garnish into a 60-ounce glass pitcher. Top with ice and stir. Pour cocktail into tall Collins glasses. Garnish drinks with star fruit and pineapple. Serves 10.

**WHISKEY AMERICANO**

Recipe courtesy Joe Raya, bartender/owner of The Gin Joint in Charleston, SC

- Zest of 2 lemons
- 4 ounces sugar
- 8 ounces Aperol
- 18 ounces Old Overholt Rye Whiskey
- 3 ounces fresh lemon juice
- 12 ounces water
- Lemon slices, for garnish

Combine lemon zest and sugar in a glass bowl and muddle. Transfer mixture to a small pitcher and add the Aperol, whiskey, lemon juice and water. Stir until sugar dissolves. In a highball glass filled with crushed ice, pour cocktail. Garnish with lemon slices. Serves 8–12.

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**sparkling wine sangria**

Recipe courtesy The Bazaar by José Andrés at the SLS Hotel at Beverly Hills, Beverly Hills, California

- 1 orange peel spiral
- 1 lime wheel
- 2 sprigs verbena
- 6 yellow raspberries
- 12 green grapes, plus 6 for garnish
- 3 4-ounce Hennessey V.S.O.P.
- 1 ½ ounces Cointreau
- 1 750-ml bottle of dry sparkling wine
- Mint, for garnish

Combine orange peel, lime wheel, verbena, raspberries and 12 green grapes in a large glass carafe. Add Hennessy V.S.O.P., Cointreau, Tanqueray and simple syrup. Stir, cover and place in refrigerator until well chilled. Pour Cava Avinyó into the carafe. Pour sangria into stemless white wine glasses filled with ice. Spear strawberries and grapes with a swizzle stick and use to garnish the glasses. Serves 4–6.

**s.s. minnow**

Recipe courtesy Justin Pike, head bartender, The Tasting Kitchen, Venice, California

- 6 ounce Plymouth gin
- 3 ounce fresh Meyer lemon juice
- 1 ½ ounce clover honey
- 1 750-ml bottle of dry sparkling wine
- Mint, for garnish

Combine ingredients in a pitcher filled with large ice cubes. Stir, and then let sit for 5–10 minutes. Next, the bottle of sparkling wine. Serves 8.
To chill your guests out properly, here’s your crib sheet—along with can’t miss recipes—to creating your own spirit-soaked novelties this summer: Booze-cicles.

**lovely bunch of coconuts**

*Recipe courtesy The Cosmopolitan, Las Vegas*

- 6 gelatin sheets
- 8 cups coconut cream
- 4 cups simple syrup
- 2 cups pineapple juice
- 6 ounces Don Q Coconut rum
- 1 cup pineapple chunks, cut into ¼-inch pieces
- Toasted coconut flakes, for garnish

Follow instructions on box to bloom gelatin sheets (typically, you’ll need to soak them in a bowl of cold water for 5–10 minutes to soften to an elastic consistency, then remove from water and wring gently to remove excess liquid).

Mix together softened gelatin sheets with remaining ingredients, except garnish. Pour into popsicle molds, and insert food-grade popsicle sticks. Freeze until solid, about 3 hours.

To garnish, dip end of pop in syrup and coat with toasted coconut flakes. [Spread coconut flakes on baking sheet and roast at 200˚F until lightly brown.] Serves 12.

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**cantaloupe & campari ice pops**

*Adapted with permission from People’s Pops, by Nathalie Jordi, David Carrell and Joel Horowitz (Ten Speed Press)*

- 1 cantaloupe (about 2 pounds), peeled and seeded
- 6 ounces simple syrup (1:1 ratio)
- 2 ounces Campari

Cut cantaloupe into large chunks and purée in a food processor. You should have about 2 1/4 cups of purée.

Transfer to a bowl or a pitcher with a spout and stir in simple syrup until the mixture tastes quite sweet. Add Campari a little bit at a time until you can detect its flavor.

Pour mixture into ice-pop molds, shot glasses or ice-cube trays, leaving a little bit of room at the top for expansion. Insert food-grade popsicle sticks and freeze until solid, 4–5 hours.

Unmold and serve. Serves 10.

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**TIP: PICK UP STICKS** THOSE ARTS AND CRAFTS POPSICLE STICKS ARE LIKELY NOT SAFE FOR HOLDING YOUR POTABLE POPS. BE SURE YOUR WOOD SAYS “FOOD SAFE” ON THE LABEL.
**THE ABC’S OF AROMATIC VARIETIES**

These spicy, floral and distinctive white wines are made for summer. But their extroverted personalities require extra care at the table. Here’s everything you need to know.

**ALBARIÑO**
- **Profile:** Tropical fruit flavors of pineapple, mango and guava, spiked with bracing minerality
- **Pairing:** Fresh-shucked oysters or clams
- **Pour:** 91 Terras Gauda 2012 O Rosal Albariño (Rías Baixas); $24

**FIANO**
- **Profile:** Citrus fruits, toasted nuts and mineral flourishes
- **Pairing:** Pork sausage, aged-hard cheeses
- **Pour:** 90 Le Rose 2011 Colle del Marmi Fiano (Lazio); $45

**GESÜNTER VELTLINER**
- **Profile:** Spicy and peppery, with some celery leaf and stone fruit notes
- **Pairing:** Roast pork
- **Pour:** 93 Emmerich Knoll 2011 Ried Loibenberg Grüner Veltliner Smaragd (Wachau); $56

**MUSCAT (DRY)**
- **Profile:** Tropical fruit, orange and honeysuckle
- **Pairing:** Lightly battered fried fish
- **Pour:** 85 Nittnaus Hans und Christine 2012 Muskat Ottonel (Burgenland); $15

**PINOT GRIS/GRIGIO (LIGHT, DRY)**
- **Profile:** Pear, lemon and apple, with light floral notes and crisp minerality
- **Pairing:** Seafood or pan-Asian cuisine
- **Pour:** 93 Stottle 2011 Elerding Vineyard Viognier (Yakima Valley); $24

**VIOGNIER**
- **Profile:** Perfumed white peach, apricot, honey and soft spice
- **Pairing:** Seafood or pan-Asian cuisine
- **Pour:** 93 Stottle 2011 Elerding Vineyard Viognier (Yakima Valley); $24
With over 250 indigenous varieties, Portugal offers unparalleled diversity of aromas and flavors for the true wine lover. Challenge your senses and enjoy these ten unique selections from around the country.

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No celebration is complete without an ultra-inviting tabletop. That’s why on the following pages we tell you everything you need to know—and everything you need to buy—to throw a visually unforgettable summer gathering. Try any of these three themed vinophile parties that make the most out of your table space.
**Patriotic Party**

Keep your Fourth of July affair casual by ditching the frills and dressing your tabletop with simple bold red, white and blue accents.

- A striped tablecloth adorned with plates and flatware to match add a magical touch to an Independence Day-themed setting.
- Achieve the perfect ambience by adding metallic lanterns to your tabletop for light, and while you’re at it, “also find a way to bring the natural light into your dining room,” says Tina Ramchandani, interior designer and blogger at lifeinsketch.com.

**BBQ Utensil Set, $119.95, wineenthusiast.com**

Seamless grilling requires serious tools. This heavy-duty stainless steel set will help bring your char skills to the next level.

**Star-Spangled U Tumblers, $10, wineenthusiast.com**

Show your love for wine and country by serving sips in these red, white and blue crystal cups.

**Mason Jar Beverage Dispenser, $29.95, wineenthusiast.com**

Spend less time behind the bar and more time with your guests by serving up punches in this classic beverage dispenser.
GOURMET CAMPFIRE

Take inspiration from weekends spent camping to set a glammed-out tabletop that reminds your guests of the great outdoors.

• Substitute plastic plates and utensils with glass or clay dishes in bold colors and prints, and metallic flatware in gold or silver.
• Don’t compromise class for security. Select break-resistant wine glasses to keep things upscale.
• Pick a printed tablecloth, like the Marimekko (pictured), to evoke a verdant scene. And instead of a roaring fire, create a soft glow with a slew of votive candles.
• “Serve foods on wooden platters and use natural elements like branches to decorate,” says Ramchandani. “Add plants and flowers to the table to really bring the outdoors into your home.”

GOVINO SHATTERLESS OUTDOOR WINE GLASSES, $12.95, wineenthusiast.com
Break-resistant tumblers provide a touch of elegance that’s lost with the use of throwaway plastic cups.

RECYCLED-BOTTLE TEALIGHT HOLDER SET, $39.95, wineenthusiast.com
Set the right relaxed mood with these recycled half bottles of wine.

TWO-STEP RATCHET CORKSCREW, $20, wineenthusiast.com
With its walnut-handle ample grip and a graduated ratchet providing superior leverage, this is the only corkscrew you’ll need.
Snack outdoors in style by adding subtle touches to your laidback look in neutral colors.

• “Incorporate things you have around the house for a natural look. Because of the whimsical feel of a backyard picnic, you can mix and match pieces,” says Ramchandani.

• Beige-colored plates with some detail are simple yet elegant, and lavender napkins add the perfect pop of color.

PEARLED IVORY LAGUIOLE FLATWARE, $595, wineenthusiast.com
Handcrafted in France, Laguiole flatware adds a certain je ne se quai to your fête.

DOUBLE-WALLED ICELESS WINE CHILLER, $19.95, wineenthusiast.com
Keep your favorite rosés and whites cool for up to three hours with this double-walled iceless chiller.

WYNBERRIE PICNIC BASKET, $149.95, wineenthusiast.com
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