

## Barbecue With Wine

For most people, a barbecue means it's beer time. Teetotalers stick with soda, lemonade, or iced tea, but few people seem to think of wine when they fire up the grill. There's something about the outdoor setting, the primitive pleasure of an open fire, and the masculine image of the grill that says this is no time to be putting on airs and messing with wine glasses. But wine should never have become associated with pretense in the first place. Wine can be the perfect accompaniment to a barbecue and not so filling as beer, nor so potentially embarrassing as multiple margaritas.

Here are a few wine pairing tips for your next barbecue:

For red wine lovers:

For anything coated in barbecue sauce, a young, bold, fruity and spicy red wine, such as Zinfandel or Syrah should stand up to the barbecue flavors.

Grilled meats, like steak, can work with a wider range of reds, including young Cabernets. And hamburgers should be fine with any red wine, just pick your favorite.

White Wines:

Crisp, intensely aromatic high-acid white wines, especially Sauvignon Blanc, work very well with grilled flavors. Sauvignon Blanc great with grilled vegetables and shrimp, and is the best wine with tomatoes. Rieslings pair nicely with spicier and sweeter barbecue flavors. Chardonnay, however, is probably not your best bet.

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## Super Grilled Salmon

### INGREDIENTS

- 1/4 cup brown sugar
- 1/2 cup hot water
- 1/2 cup red wine
- 1/2 cup soy sauce
- 1/3 cup olive oil
- 3 cloves garlic, minced
- 1/3 tsp lemon pepper
- 2 pounds salmon fillets
- 1 tablespoon cornstarch
- 2 tablespoons cold water



### DIRECTIONS

In a bowl, mix the brown sugar in the hot water until dissolved. Pour into a large resealable plastic bag, and mix in wine, soy sauce, olive oil, garlic, and lemon pepper. Place salmon in the bag, seal, and marinate 8 hours or overnight in the refrigerator.

Preheat a grill for high heat.

Lightly oil the grill grate. Reserving marinade, place salmon on the grill, and cook 5 to 8 minutes on each side, or until easily flaked with a fork.

Transfer reserved marinade to a pot. Dissolve the cornstarch in cold water. Bring the marinade to a boil, and stir in cornstarch mixture to thicken. Serve over the salmon or on the side as a dipping sauce.



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## Yosemite View Wines

Much like the pioneers of the Gold Rush era, Yosemite View wines highlight the rich, rustic character of this historic region. With grape growing roots tracing back more than 150 years, the Sierra Foothills is one of the oldest major grape growing areas in California. Mariposa County, home of the world-famous Yosemite National Park, is also the location of our primary grape source. Our winemaker emulates the bold, organic beauty of this California landmark in each wine while the Yosemite View label colorfully depicts the stunning grandeur of this national park.

The red wines from the Sierra Foothills require a delicate touch to bring out the full-bodied flavor inherent in the grapes while simultaneously maintaining the substantial tannin structure at an enjoyable level. Most of their fruit is from the northwestern corner of Mariposa County, just above Lake McClure and the town of Hornitos.

It's all about the grapes... Made from grapes grown in California's Sierra Foothills, Yosemite View wines are a delicate blend of the region's bold character balanced for delicious near-term enjoyment.

### 2007 Sauvignon Blanc

Three words describe this wine: fruit, fruit, and fruit. Lively and exuberant, it smells and tastes like a big bowl of sliced fruit! In wine-speak, it can best be described as 'fruit forward in the extreme' and is a great wine for general sipping or as an aperitif. It will also be a perfect wine for brunch or a Saturday afternoon on the patio.

This Sauvignon Blanc is very exotic and very much in the 'California style.' Fresh and fruity, it exhibits typical grapefruit and herb characteristics at its core. But the overall impression is more like a fruit cocktail on steroids! The Pinot Gris gives this blend some high-toned tropical notes, as well as a distinct, Bartlett pear flavor. Bone dry but not overly tart it will pair beautifully with simply prepared seafood and chicken dishes, and especially those accompanied by a fruit chutney. DELICIOUS!

### 2005 Yosemite View Zinfandel

One of the defining characteristics of this wine is its intense spiciness. It also has a zesty, bright red berry character, with a sweet, chocolaty finish. While the wine is analytically dry, this perceived sweetness is actually brought about by all that French oak! What's missing is any hint of 'hotness' or excessive alcohol one sometimes finds in Sierra Zinfandels. Our 2001 Zinfandel can match up to any dish calling for a big, full-throttled wine; pastas, meats, even dark chocolate. For a real eye-opening treat, serve this wine at dessert paired with Chocolate Decadence covered by a concentrated raspberry puree. Aromas are spicy berry, strawberry, cranberry and fig. The flavors are red berries and cassis. The wine is bright, intense and medium bodied with good acidity. Shows true Zinfandel characters. Enjoy!

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