



**EVERGREEN**

South and North  
Indian Cuisine

- Tandoori Specialites
- Vegetarian
- Chicken
- Lamb
- Seafood

Open 7 days a week  
Lunch Buffet \$5.95  
Lunch: 11:30 am - 2:30 pm  
Dinner: 5pm - 9:30 pm

(541) 754-7944  
136 SW Third • Corvallis, OR  
(Downtown Corvallis)

**NOW OPEN!**

**Sweet Basil**  
Thai Cuisine

Have it wild  
or have it mild!

Open for  
Lunch &  
Dinner

Mon-Thurs: 11:30am-9pm  
Fri: 11:30am-10pm • Sat: 12pm-10pm  
Sun: 12pm-9pm

*Sweet Basil Bar*  
Open Late Every Night

941 Pearl • Eugene  
541-284-2944  
www.sweetbasilor.com

as with Rieslings, many makers work the grape for sweetness while keeping alcohol fairly low; other makers take the dry Alsatian road, letting fruit sub for sugars. Oregon scores here with Amity, Evesham Wood and Henry Estate (Umpqua Valley).

If you must  
drink "blush,"  
white zinfandel,  
then, OK,  
whatever.

**Pinot blanc** can be a lovely, versatile dry white on a picnic. Tends to be rounder and softer than Chardonnay and cuddles up to a wide variety of foods. Among the best of Oregon's, find Chehalem, Bethel Heights, Amity. For other origins, tug the shirttails of a wine steward; choices abound.

**Vignier** (Vee-o-NYAY) is such a pretty wine, originally from the Rhone Valley where folks take picnics very seriously. Style is dry and zesty, flavors ranging from pears to lychee. Can get spendy, but good value can be found under the Australian Yalumba "Y" series, tasty and topped with a screwcap. Oregon's best (so far) might be Griffin Creek Rogue Valley.

**Getting Pink**

**Rosés** have made a huge comeback recently and they're close to perfect wines for either picnics or 'Q. Good rosé can profile more flavor (raspberries, strawberries, cherries) than most whites, without getting too heavy. They are also served cool (NOT freezing cold; this goes for all white wines, too). The French are most experienced with this style, Spain's good, California's Bonny Doon is delish. Oregon's best would include Cameron and Territorial. If you must drink "blush," white zinfandel, then, OK, whatever.

**Rich Reds for 'Q**

Big reds — cabernets, merlots, zins — don't travel well and can overwhelm light foods. In hot weather, they can also tweak your noggin. But for grilling in the gloaming, **Pinot noir** can be fabulous even when cooled down and served with a wide spectrum of foods, including most vegetarian fare. And while good pinots from many places are available, stay with Oregon; we've had a string of strong vintages and the store shelves are sagging with super wines at great prices, so many good values we can't begin to list labels. Obey your budget. Experiment.

Lastly, **burger wines**: There are no burger wines. Okay, maybe some monster cabernet franc from Argentina, or the biggest, rowdiest California zinfandel you can find. This is madness and we don't condone it. Grill on. \*



Come Check Us Out!  
New Menu!

- ★ Fresh Fruit Margaritas
- ★ Lunch Special Every Day
- ★ Mon-Sat 11am-9pm  
Sun 3pm-9pm



**764 Blair Blvd. ★ 344-0650**

poppi's

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"The Land East"



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Home of Original Yumm!™ Sauce

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