

Tim loves this wine so much he offers a \$3 discount for anyone mentioning this article when asking for the wine.

"This is a blend, with a nice meaty taste, a great barbecue wine. It's aged in Hungarian oak, which is a special taste, nutty, chocolatey, with some cola. Enjoy it while it lasts!"



Second stop: Marché Provisions, where **Ryan Dawe-Stotz** is the cheese, wine and charcuterie buyer. We had a hard time ending a discussion of local cheese to get down to the wine, but eventually, it had to happen. Ryan was relatively restrained in his recommendations, holding to one each for red and white.

White:

Aliança 2006 Vinho Verde. \$9.

"This is a young wine, a white that's lower in alcohol. It's slightly carbonated with a little tiny spritz.

"It's from the Alvarinho grape, the same as the Spanish Alvarino, one of the most versatile white wine grapes with food. It's perfect for a fresh dinner, some vegetables, a little light snacking. The yellow tomatoes we're seeing right now and the great goat cheeses from around here are good with it, and so is light fish. It has depth from the fruit and can stand up to anything. It's bone dry and so good."

Red:

Le Pas de la Beaume 2006 Côtes du Rhône. \$11.

"This is a simple little Côtes du Rhône. When Rhône started getting the spotlight about eight or nine years ago, they started trying to taste more American — juicier, heavy, jammy, concentrated.

"This one, though, it tastes like a Côtes du Rhône used to: light texture, full of fruit but not cloying. There's enough acid to balance it, making it lively, exuberant and fun. It's not going to overwhelm food, but there's enough substance to handle grilled food. It's also good enough to drink on its own. It works as a cocktail wine.

"The bottle says the ideal temperature is 16 degrees Celsius, and you'll taste more of it if it's at 55-60 degrees Fahrenheit."

Finally, we hit Sundance Wine Cellars, where **Mario Ramos** pours at Friday night tastings. Mario couldn't even hold to

two apiece, but he didn't recommend any reds, so we let him chat for a while.

Rosés: Mario likes rosés for the summer. "We have a lot of rosés, probably about 35 different varieties. Most are European with a good sampling of Oregon wines. Many people associate rosés with white zinfandel, which, as my nephew says, is like drinking a candy bar. We don't carry white zinfandel."

But he does carry and recommend many French rosés; these three are from the Languedoc and Provence. He says, "Lately, I've really been enjoying rosés from Provence. They make good rosés,



and a lot of them have a unique character.

"Rosés are designed to go with food. That's how it works in France; they're part of the meal. Sometimes you have to hang out with a wine for a while to be able to appreciate it."

Château de Nages 2006 Reserve. \$15.95 (on sale for \$14.95 right now).

"This Languedoc rosé is 70 percent grenache and 30 percent syrah, so it has an earthy style"

Domaine de Fontsaïnte Gris de Gris. \$13.95.

"This is a Languedoc rosé, a grenache-based rosé. Personally, I think that's what a rosé should be."

Commanderie de la Bargemone Rouge \$12.50

Whites:

"These are really clean, truly dry, Mediterranean whites. They may have good fruit or be fruit forward, but they're not going to be sweet. The French Provence wines, you don't see a lot of them in the States because they all get consumed by the tourists in France, but they do pop up once in a while."

Clos Val Bruyère 2004 Cassis. \$17.95

"The grapes in Cassis are marsanne and clariette; some are ugni blanc. These are nice white Rhône varieties."

Coteau Vanois 2005 Château Miravel. \$15.95.

"This is from the rolle varietal."

Argiolas Costamolino. \$13.95 (on sale for \$12.50 right now).

"This one is from Sardenia — I go beyond France! It's made from the vermentino grape." ❖

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