



# Speaking of wine

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By Russ Disotell

Summer is here, so there's no need to pussyfoot about, we're going to talk wines for the barbecue. First we'll take a look at one of the essential ingredients in southern barbecue, Bourbon. Bourbon is an American corn whiskey. It is associated with Bourbon County in Kentucky but can be made anywhere in the U.S. It is rich, sweet and powerful, which is why the Southern barbecue crowd use it in their sauce. Maker's Mark Kentucky Bourbon (CSPC# 103747, \$43.95) is a particularly fine example. It is smooth, with rich caramel, vanilla and molasses flavours. With its sweet finish, it will add depth of flavour and character to your next barbecue sauce.

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#### Now to get on with the beverages!

Vina Luis Felipe Edwards Reserva Shiraz Cabernet 2013 (CSPC# 308189, \$13.90) is quite a mouthful of a name, which is appropriate, because it is quite a wine. This Chilean is a wine made for the grill. It is superbly crafted to meet your entire barbecue pairing needs. This wine is full-bodied and complex, with intense and well-proportioned fruit. It is a backyard superstar.

The aromatic nose features plum and cherry aromas intermingled with spice, vanilla and oak. Layers of fresh blackberry,

raspberry, plum and dark cherry fruit are augmented by hints of mocha, vanilla and peppery spice on the luscious palate. There is plenty of food-friendly acidity to match the generous fruit, and the whole package is wrapped in medium-soft tannins. Your last impression is a lengthy, flavourful finish. Match this wine with any and all grilled meats, especially your favourite steak.

Zinfandel has always been highly regarded as a wine partner for the barbecue. It can sometimes carry a higher price tag, but Italy's Terre Di Savi Luccarelli Primitivo 2013 (CSPC# 253856, \$10.95) is a poor man's version of Zin, with all of its best qualities

at a fraction of the price. That's because Primitivo is a clone of Zinfandel (or vice versa).

Luccarelli hails from Puglia in the south of Italy, which is famous for robust reds that match the rugged terrain of the area. This charmer has all of the expected power and rich flavours of Zinfandel, with a touch of finesse. The nose is dominated by black cherry and strawberry aromas. The palate is full, rich and fresh with almost jammy fruit. The black cherry and strawberry components carry over from the nose, with just a hint of plum, licorice and fresh black pepper. A lovely acidic backbone and medium tannins nicely complement the abundant fruit. The finish has good length and depth. Again, serve our Italian friend with all manner of grilled fare. Enjoy!

Russ Disotell enjoyed a twelve year career with the LCBO. He spent the last four years as Product Advisor in Vintages purchasing where he was a member of the buying panel and endured the arduous task of tasting products every week! Since leaving the Board he has written columns and articles on wine, helped develop wine lists and conducted wine tastings. **LH**