

White Wines for Summer

Who better to write our wine recommendation for this issue focused on the North Carolina mountains than Grandfather's director of wine and dining room hospitality, Melissa Hemmingway. Melissa, or "Mel," is also a certified sommelier and a certified specialist of wine. I think you'll see why she's perfect for the job!

Summer is finally here, and it's time to start enjoying some white wines that fit the season and the crisp, light, and delicious food that goes with them!

A bottle of Chablis (shuh-BLEE) is a fabulous way to enjoy chardonnay in the summertime. Chablis is a French wine-growing region in the northern part of Burgundy. This particular district only allows chardonnay grapes to be grown. Most Chablis is unoaked and aged in stainless steel. The lack of oak lends the Chablis to a very "pure" expression of the chardonnay grape.

The cooler climate and the lack of oak influence make these wines much lighter than their oaked, warmer-region counterparts. Chablis is classified on four different levels: Petit Chablis, Chablis, Premier Cru Chablis, and Grand Cru Chablis. Chablis is a fabulous match for shellfish, grilled white fish, vegetables, salads, and mild cheeses. Look for William Fèvre Chablis (\$20) and Domaine Laroche Chablis (\$25).

When was the last time you enjoyed a wonderful bottle of Spanish white wine? Now is the time! Enjoy a bottle of Albariño (al-ba-REEN-yo) from Rías Baixas (REE-yus BY-shus), Spain. Albariño is often referred to as the seafood lover's wine. It's light and has a dramatic, aromatic intensity that follows through on the palate in the form of tropical fruit, lemon, lime, pear, and nectarine. Albariño is an excellent pairing with fresh fish tacos, seafood,



Guests at the Lucases' enjoyed tasting and commenting on summer whites recommended by Mel!

ceviche, and shrimp. Two I recommend are La Cana Albariño (\$17) and Burgans Albariño (\$15). Albariño is like sunshine in a bottle!

When we think of white wine from Italy, we often think of pinot grigio. While pinot grigio is a wonderful grape, there are so many other options for Italian summer whites. Arneis (ar-NACE) is a white wine grape that comes from the northern Italian region of Piedmont. The best Arneis wines are usually from the Roero region of Piedmont. This wine has lovely flavors of apple and white peach. This is a dry white wine that is perfect as an aperitif or with light appetizers. Ceretto Arneis (\$21) is a wonderful bottle of white wine for summer!

Falanghina (fa-lun-GEEN-uh) is a wonderful dry white wine from Campania, Italy, that consistently surprises and delights. It has very pleasant floral and

mineral flavors with fantastic acidity. Falanghina is a great match for light pasta and vegetable dishes. A great producer of this wine is Feudi di San Gregorio (\$17).

Another fun summer white wine is Grüner Veltliner (GROON-ah velt-LEEN-ah) from Austria. Grüner Veltliner is a dry white wine that is driven by citrus notes, white pepper, and racy acidity. Grüner is known for being a fabulous food wine, pairing well with almost all vegetables, goat cheese, salads, spicy foods, and sushi. This is a perfect summer wine to serve at a party! Your guests will be thrilled to try this high-quality, dry, refreshing summer treat! Some popular producers of this wine are Domäne Wachau Federspiel Terrasen (\$17), Pratsch Organic Grüner Veltliner (\$15) and Loimer Lois Grüner Veltliner (\$18).

Happy summer and *cheers!*