



## Sometimes, Wines Don't Have To Be So Serious.

by Collin Williams

Sometimes, wines don't have to be so serious.

Those of you who know me understand that I am a big advocate for promoting Texas wines and the folks behind those wineries. However, I do have some strong opinions as to how these wines should be approached.

I will always support people in this business that are in it for the right reasons: the love of winemaking and a strong affinity for customer service. As I have learned over the past 6 years, no wine is irreplaceable. Ideally, it is the stories and the tangible aspects to wine consumption that lead to successful ventures and create that little spark inside you when sharing wine with friends.

Many Texas wineries do this exactly. Sure, Texas is not yet the caliber of California or Bordeaux. However, certain folks like Raymond and Gladys Haak of Haak Winery understand their limitations and yet continue to produce more and more fans and advocates for their wines each year. This couple is concentrated on generating the experience for all who are gracious enough to give Texas wines a try. In fact, every week the Haak family hosts dinners in the winery barrel room on Friday and a mini-music fest/picnic every Sunday.

Why spend all this effort, you ask? Raymond and Gladys see the fun that is inherent in wine. As I said, sometimes wines don't have to be so serious. After all, for centuries wine was used to bring people together in the act of enjoyment and jubilation. I doubt that the consumers in the early days of wine would scrutinize whether a wine had just the right amount of oak, or that the aromas smelled of truffles and forest floor. No, these people were interested in using the beverage as a communal offering to insight conversations and harmony.

It is due to Raymond and Gladys' unique outlook on this industry and wines in general that I got on board with their latest offering from the Haak Winery. They call them the "Beach line", but what they really represent is that "no muss, no fuss" simple, fruity, slightly-sweet wines that you should share with your favorite people. Even the labeling on the wines and their names bring about a fun atmosphere.

Enjoy these with a slight chill in them and you're sure to come back for more.

*\*all descriptions taken from Haak Winery*



### Haak Purple Porpoise NV \$9.99

This wine will prove to be one of the most popular red wines at your dinner party. It has a medium body with hints of cherry and strawberry. Although it is similar in flavor and texture to a rose, the Purple Porpoise shows itself with a darker red color. It is actually a semi-sweet wine, but your palate may tell you something different. This wine will be best in its first year or two and is great when served lightly chilled, just below room temperature. Try our purple porpoise with anything as elegant as roasted lamb or as simple as grilled hamburgers; your palate will have a party!



### Haak Pink Pelican NV \$9.99 cash

Pink Pelican is a crisp, semi-sweet wine that encompasses the warm Gulf breezes that inspired it. With hints of salt cedar and sea spray in the bouquet, this wine finishes with the sweet glow of a Galveston sunrise. This wine is a lighthearted, pink homage to the Brown Pelican, a native of the gulf coast. The pelican has been listed on the endangered list since 1970, but can be seen in abundance along the Texas Gulf Coast. Swirl a glass of Pink Pelican and let the coastal airs swirl around you. Like the pelican, Pink Pelican is also on the "endangered" list, with a limited production available.



### Haak Red Crab NV \$9.99

Unlike the Purple Porpoise, the Red Crab is a heavier-style red wine with a bright popping cherry cola-like flavor that makes it a perfect partner for a juicy burger right off the grill. If you like red wines but don't like the bitter aftertaste of strong tannins, then this is the red for you! We have sweetened the wine enough to smooth over the tannins and make this a fun wine that won't pinch back. Chill this wine way down or add shaved ice and you'll have an instant Sangria to take the edge off of the heat this summer



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