



Top Picks of the Summer (maybe something new?)

by Collin Williams



Hot? We're just getting started. And, just like rain in Houston (and Texas for that matter), the heat seems to catch everyone off guard despite its reoccurrence year after year. It is during these times that we in the wine business get many requests for recommendations from you, our Spec's guests. We love getting these requests because not only does it allow us to pair the perfect wine with your perfect occasion (picnic, barbeque, otherwise), but it also gets our minds turning onto something new that we may try for ourselves.

Lately, "thinking outside the box" seems to be the nature of wine recommendations these days and what better way to start off the season than with some fantastic Summer wine picks. These may be some that you have not even considered in your prior buying decisions. However, trust me, you will enjoy breaking out of the comfort zone and experience something new!

For standing around the barbeque . . .

It's hot outside and standing around a hot grill gets the sweat beads rolling. Generally, here is where I would recommend a great Riesling, Txakoli, or Vinho Verde. However, how about mixing what we love about wine into a cool refreshing mixed drink? And what's more, why not use a wine that will add a unique aspect that is sure to impress – white port! Following is a recipe for a white port along with a couple of the recommendations we carry at Spec's.

Dow's White Port NV - \$13.16 cash

Dow's Fine White is made primarily at our Quinta do Sol winery. Only traditional white grape varieties from the Douro valley are used. Dow's Fine White is 100% fermented off the skins and uses temperature control so that fermentation takes place between 18-22°C. Aged for an average of three years it is bottled when ready to drink and requires no further ageing.



Warre's White Port NV - \$11.43 cash

Warre's Fine White is produced from traditional white grape varieties from the Douro Demarcated Region. The fermentation takes place off the skins in order to produce a more delicate style of wine. Aging takes place at their lodges in Vila Nova de Gaia in a combination of oak casks and stainless steel tanks. It is refreshingly light in taste and an excellent aperitif.



White Port Cocktail

2oz of White Port (eyeball it)
4oz of tonic
Squeeze of lemon
Garnish with lemon wedge.

This drink is refreshing, different, sweet, and is perfect for those Barbeque type foods. Plus, this is a type of drink that can be served to both the ladies and guys in the party.

Join me next week as we continue the Top Picks for the Summer . . .



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with feedback.

