

Newsletter



Welcome!

Vine and Barrel is a monthly Newsletter containing a variety of content related to wine, recipes and more! Whether you're sipping a bold Cabernet or a crisp Reisling, we're here to elevate your appreciation for the grape.

Feature Story: "Barbecue & Wine"

It's officially the best season of the year – barbecue season! If you're planning to build up your wine options for your summertime wine rack, we're here to break down the best wines for your summer barbecue. Whether it's juicy steaks, smoky ribs, or seafood, here is our top red, white and dessert wines to sip and savor all barbecue season.

Best red wines for BBQ season:

Malbec is an excellent match for grilled meat classics like steak, lamb, and pork chops. Its deep fruit flavors, mocha, and black pepper notes enhance the charcoal experience.

Cabernet Sauvignon is a rich, structured red wine. It's plush and generous, with mixed currants, cedar, and hints of sandalwood through the long finish.

Best white wines for BBQ season:

Sauvignon Blanc's bright acidity and zesty citrus flavors make it the refreshing go-to for a grilled seafood feast, as well as chicken, and vegetable skewers.

Chardonnay is a richer white wine, that pairs beautifully with grilled fish, shrimp, and creamy barbecue sides.

(Feature Story Continued)

Best dessert wine for BBQ season:
Toasted Caramel Port has rich caramel and nutty notes which complement the earthiness of grilled steaks and provide an intriguing dessert ending to any BBQ feast.

Remember richness and fattiness play a huge part in barbecue, so you'll need something refreshing to create balance for that richness of the barbecue. Why not make it a great wine!



🍷 This Month's Featured Bottle:

- Reisling (White)
- Region: Rhine, Germany
- Tasting Profile: Off-Dry, floral and ripe fruit aromas, light minerality, refreshing acidity.
- Pairs Well With: Fruit, Vegetables, White Meat, Seafood and Duck Confit
- Fun Fact: Reisling is special because of its range of sweetness levels and its ability to express the terroir (the environmental conditions) of the region in which it's grown !



Spotlight: Why host a Winetasting Party?

Learning about wine is so much more fun with a group! Tasting together in an informal setting encourages conversation and removes the intimidation factor of a winery tasting room.

During a winetasting party, the goal is to give everyone space to taste and re-taste wines and encourage guests to take notes on what they're tasting and which wines they like best. Parties can be as simple as just an educated wine tasting or incorporate a little fun by adding in Wine Bingo, Food Pairings, and more. Our Wine Advocates are happy to recommend specific food and snack pairings that will pair perfectly with your curated tasting experience.

Contact us today for some fun, creative ideas for your next private party, corporate event, or fundraiser.

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Cellar Talk: Tips for Your Collection

Bottles & Corks:

Whenever a wine bottle is sealed with a cork, it should be stored on its side. This keeps the cork in contact with the wine, preventing it from drying out. If the cork dries and shrinks, it can let air in—leading to oxidation, which quickly spoils the wine.

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💬 **Wine Quote of the Month:**

In wine,
there's
truth.

– Pliny the Elder



ListCaboodle.com

Until next month, Sip, Savor and Celebrate!