

# Great Wines for BBQ

Where there's smoke, there's barbecue. And  
where there's barbecue, there's wine.

*Uh... wine? Well, yes. Beer may be your first choice to serve with barbecue, but it's time to rethink that notion. A rich, inky Cabernet can turn a hotdog into a haute dog. A bright, lemony Chenin Blanc is a perfect complement to grilled chicken. And a crisp rosé can add a touch of class to your next 'que. So next time you first up the grill, uncork one of these.*

## 1. Wolf Blass · *Yellow Label Shiraz* (2004) \$12

Shiraz is Australian for wine, and the mates at Blass deliver an intensely aromatic wine that's perfect with barbecue beef, lamb, or pork.

## 2. Dry Creek · *Dry Chenin Blanc Clarksburg* (2006) \$12

This is an under-appreciated wine that has guts and subtlety. It can easily complement light meats like chicken, pork, and seafood.

## 3. Schramsberg Mirabelle · *Brut Rosé* (N/A) \$24

Made by America's foremost producer of sparkling wines, this bubbly tastes of fresh cherries strawberries play well with everything from burgers to fish.

## 4. Cycles Gladiator · *Cabernet Sauvignon* (2004) \$10

With fruit so luscious it's like inhaling freshly picked blackberries, this California Cabernet is meant to be poured with a thick, juicy steak.

## 5. Georges Duboeuf · *Beaujolais-Villages* (2005) \$8

The bracing acidity and tart cherry flavors of this wine that's made by one of France's biggest négociants are ideal foils to rich, fatty meats like ribs.