

Material World

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 fire up the grill, uncork one of these.

1. WOLF BLOSS**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**

NV (\$24)

Made by America's foremost producer of sparkling wines, this bubbly tastes of fresh cherries and plays 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.

