

Heat and Red Wine

by Heath Porter

Birds are chirping, flowers are budding and the school kids are getting itchy. It's getting warmer by the day and before we know it we won't be able to leave the house without breaking a sweat. I can already here the jazz playing in the park and my wife kicking me to get off the couch and take her to the lighthouse. Ah, summer is almost here. Now traditionally it would be time to write a wine article about light, zesty white wines or about the powers of rose that no one seems to identify with. So, of course, we shall talk about red wines. But not just any red wines (I know you saw that one coming), red wines for the beach and a hot summer day.

By now there's not a wine drinker alive who hasn't heard about global warming and the effects it's having on the world of wines. Grapes are getting overripe, everyone's letting their grapes hang for as long as possible, grape sugars are getting to an all-time high, and the alcohol levels are booming off the charts. Before you turn the page I'm not here to tell everyone how to care for Mother Nature, evidently Al Gore has that covered, I'm just making my point that the last thing I would think anyone would want to do, is drink massive alcohol and tannin laden wines in the midst of a hot day.

I can hear it now, "I don't drink white wines and if you can see through the red wines it can't be good'."

So with the kids getting out of school, the days getting hotter and the beaches more crowded, it's definitely time for a drink. But just like anything else, it's about the balance. So why don't we moderately drink 2 glasses of white, 2 glasses of red and balance a slab of ribs in between?

Here's a small list of easy drinking, elegant red wines for all foods and the hottest of South Georgia days:

Chatea de la Chaize, Brouilly 2005- Gamay plush with every fresh red fruit you can name, and a delightful backbone of steely acidity

Marques de Caceres, Crianza, Rioja 2004 – smoky and spicy with a hint of forest fire and grilled eggplant, wrapped in cherry jam

Pavi, Dolcetto, Napa Valley 2005 – I must admit I usually don't go for Italian grapes grown in California, but this wine's balance and precise fruit does me in every time

Next, on to the hugely overlooked dolcetto variety, traditionally grown in and around Piedmont, Italy. This grape loves to show tangy red fruits while throwing light flavors of hard candy and smooth fluid tannins. Dolcetto is great with all kinds of antipasto, grilled meats and not too burdensome to overwhelm fish. Dolcetto actually translates in Italian to "little sweet one" and many think it's because of the perception of sweetness on the palate, but let me assure you the acid these wines carry will leave no sugar on the palate.

And what about tempranillo, the pride of Spain's red wines and very much a chameleon of a grape? Tempranillo is grown all over Spain from the hottest sites to the coolest and produced in many different styles. Traditionally the Spaniards would dress tempranillo up with all kinds of overwhelming American oak and age it to death. Then modern tactics took over and they are currently producing it in many spots in many styles. A lot of these wines can be full blown, hedonistic styles, but I'm looking for an easygoing little Rioja, to enjoy with both ribs and shrimp n' grits. A spicy, smoky wine full of pretty fruits and a rustic finish will easily work.

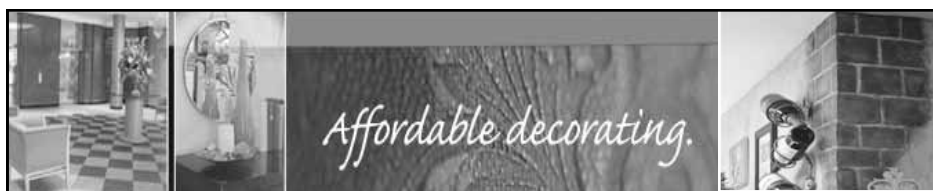
Here's a small list of easy drinking, elegant red wines for all foods and the hottest of South Georgia days:

Chatea de la Chaize, Brouilly 2005- Gamay plush with every fresh red fruit you can name, and a delightful backbone of steely acidity

Marques de Caceres, Crianza, Rioja 2004 – smoky and spicy with a hint of forest fire and grilled eggplant, wrapped in cherry jam

Pavi, Dolcetto, Napa Valley 2005 – I must admit I usually don't go for Italian grapes grown in California, but this wine's balance and precise fruit does me in every time

Heath Porter is a sommelier for Sea Island resorts and has been balancing ribs and sweating all day. HeathPorter@SealIsland.com



Affordable decorating.

CLASSICAL EUROPEAN PAINTED FINISHES

Call Today

Let Designer Finishes complete or update your look.

Full Design Services Available

Designer Finishes

"Extraordinary solutions for ordinary surfaces."

Kristel Tyre-Owner/Artist 912.270.7230

designerfinish@yahoo.com



Free Estimates
Payment Options Available

BOTOX

JUVÉDERM

CHEMICAL PEELS

LASER HAIR REMOVAL

SKINCEUTICALS

KINERASE PRO+ THERAPY

Be

smooth...

all year 'round

All treatments are provided by a
specialty-trained registered nurse.

THE MEDICAL SPA AT
WOMEN'S
HEALTH GROUP

3300 Fourth Street in Brunswick / 912.267.0884 / thespa@whgobgyn.com

Ceramic Titanium Non-Stick Cookware

Covered Sauté Pan with Bonus Saucepan



11" 28cm
Covered Sauté Pan

2qt. 7" 1.5L/18cm
Covered Saucepan

SCANPAN
CERAMIC TITANIUM
CLASSIC

- Scientifically researched optimum pan base thickness to heat up quickly, distribute heat evenly
- Superior heat retention
- No hot spots
- Permanent nonstick surface - Perfect food release every time
- No blistering or peeling
- No warping
- Safe to use with metal utensils
- No pre-oiling or seasoning necessary
- Oven safe to 500° F
- Now dishwasher Safe
- Full Lifetime Warranty

Fulfill
Every
Culinary Need

**GOURMET
PANTRY**

638-9545 • 2465 Demere Rd.
"The Store for Creative Cooks"

Local **SERVICE**
National **EXPERTISE**

With over 90 years of experience between them, our management team provides clients with the best of both worlds: Local service with expertise you usually only find in larger national companies. We are committed to providing our clients with our local touch enhanced by our nationally recognized expertise in the following areas:

- Life & Disability Insurance Planning
- Employee Benefits/Health Insurance
- Retirement 401(k) Planning
- Asset Allocation Planning
- Financial & Estate Planning
- Business Continuation Planning



**JACOBS, KIRBY &
COOLIDGE, LLC**

Call us or
visit our web site.
www.jkcllc.com

4355 Coral Park Drive • Brunswick, Georgia 31520 • 912-265-6909

Russell C Jacobs, III, Carl Coolidge, David McClellan and Beverly McBride are registered representatives of and offer securities, investment advisory and financial planning services through MML Investors Services, Inc. Member SIPC. (http://www.sipc.org) (Supervisory Office, South Tower Suite 400, 3333 Peachtree Road, Atlanta, GA 30326. 404-261-8900) Jacobs, Kirby & Coolidge, LLC is not a subsidiary or affiliate of MML Investors Services, Inc. Insurance products are offered through Massachusetts Mutual Life Insurance Company and other fine companies.