

OVER 650 WINES REVIEWED IN THIS ISSUE 78



# WINE ENTHUSIAST

MAGAZINE JULY 2013



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the  
Backyard

# Bon Vivant

BY MIKE DeSIMONE  
& JEFF JENSSEN  
PHOTOS BY KATE SEARS

Celebrate true independence this summer by turning your Fourth of July fête into an all-local feast. We've gathered a few of our favorite locavore gourmands to inspire you to build your own homegrown epicurean event. >>>



Upstate New York

# The Gentlemen Farmers







## BRENT RIDGE AND JOSH KILMER-PURCELL

*Stars of the TV show The Fabulous Beekman Boys, Sharon Springs, New York*

Known for their Cooking Channel reality show (and for winning the *The Amazing Race*), Brent Ridge and Josh Kilmer-Purcell are city dwellers-turned-gentlemen farmers who put a sophisticated face on the locavore movement. Their *Beekman 1802 Heirloom Cookbook* (Sterling Epicure, \$25) is a love song to local, seasonal eating using heirloom vegetables, and their "Mortgage Lifter" Heirloom Tomato Sauce, named for the variety of tomato it's made with, helps to support small, family-owned farms. Josh and Brent raise llamas and goats alongside their indispensable resident farmer, John Hall, as well as manage various Beekman 1802 products, including a skin care line, cheese and honey.

A summer breeze is a clean napkin's (and germaphobe's) worst nightmare. To secure your lap linens in style, screw old drawer handles into the wooden picnic table next to each place setting so guests can secure them.

## the Scene

Josh and Brent are celebrating Independence Day at the Sharon Springs Town Square, which was damaged during Hurricane Irene in 2011. This spring, they and their neighbors helped restore the historic park. When it comes to the table, these stylish farm hands work the shabby chic angle like no one else. The key: Their enviable collection of vintage mix-and-match stoneware and flatware culled from antique stores and flea markets all over the country.

## the Menu

If you planted your garden early enough, all the sides on this vegetable-laden menu can come directly from your backyard. Everything but the Bar B Q Chicken can be made a day in advance to keep the focus on the fun and the family. If they're only feeding a few friends, Josh and Brent will use their own chickens, but for a big crowd they rely on Black Willow Pond Farms in Cobleskill, New York.

- Corn Chowder Salad
- Bar B Q Chicken with Mortgage Lifter Bourbon Sauce (left)
- Green Bean Slaw (left)
- Pickled Watermelon Rind
- Cucumber and Watermelon Salad (left)
- Sour Cherry Clafouti

## the Drinks

Josh and Brent like to stand traditional drinks on their head and always use artisanal spirits and ingredients. First up is the Beekman Boys Bourbon Slush, a frosty concoction featuring **Hudson Whiskey's Baby Bourbon**, made from 100% New York corn. The Sharon Springs Sling is a mojito-style drink using mint, fresh ginger simple syrup, and **Star Vodka**. Star is now made in Oregon using only non-GMO corn, but a new distillery is under construction in Sharon Springs, and local heirloom corn will be used in production. To add a little city style, a good old fashioned gin and tonic rounds out the bar menu, using **Brooklyn Gin** and **Q Tonic**, a fructose-free mixer from the country's hippest outer borough.

### Beekman Boys Bourbon Slush

- $\frac{1}{4}$  cup orange juice
- $2\frac{1}{2}$  cups lemon juice
- 2 cups brewed dark tea
- 2 cups sugar
- 2 cups Hudson Whiskey Baby Bourbon

Mix all ingredients and freeze overnight in a wide-mouth glass pitcher or carafe.

Remove from freezer and let thaw for 5–10 minutes to make it easy to mash into slush with a long-handled fork. Pour/scoop into individual glasses that rimmed with sugar. Top this icy treat with a mint sprig and slice of lemon or lime. Serve before it melts!





Texas Hill Country

# The Chef







## SHAWN CIRKIEL

Owner and chef of *parkside*, *olive + june* and *the backspace* in Austin, Texas

Chef Shawn Cirkiel studied at the Culinary Institute of America and has cooked in some of America's finest kitchens, but his farm-boy roots shine through when it's time to host a party. In addition to his Austin, Texas gastropub, **parkside**, Shawn is the chef-proprietor of two other Austin standouts, **the backspace**, his pizza joint, and **olive & june**, a family-style Southern Italian destination, which draws on his father's Bronx, New York, roots. Shawn doesn't just spout the word sustainable on his menus: He's a founding chef and board member of the Sustainable Food Center's Farmers Market in downtown Austin.

Sean's summer skirt steak secret:  
Marinate beef in stout beer.

Mosquitos are attracted to heat, so dress cool—and burn citronella!

## the Scene

When the Fourth comes around, Shawn and his wife Bria load up their 1951 red Ford pickup truck and head out to a friend's ranch and pecan farm in nearby San Saba. They have some tablecloths from their grandmothers that they like to cover the picnic table with, they use cloth napkins, and pile the food up on antique blue and white dinner plates. July is lavender season in Texas, so they dress the table with lavender sprigs in old bottles, and let the kids add some twigs so they feel like they're helping. The kids also roam the trees to gather pecans, which Shawn roasts over the fire and then serves as snacks. No matter how hot the day, the party always culminates around the fire pit.

## the Menu

Shawn works with John Lash of Farm to Table distributors, which curates every ingredient from local outfits. Bottom line: If you want the best local grub, get to know your farmers.

**Convict Hill Stout Beer-Soaked Skirt Steak** (left)  
**Peach and Basil Agua Fresca**  
**Summer Potato Salad** (left)  
**Marinated Smoked Chicken with Guajillo Salsa**  
**Grilled Sweet Potatoes and Honey** (left)  
**Charred Corn Salad with Feta and Roasted Peppers**  
**Melon & Lemongrass Salad** (left)  
**Sweet Pickled Cucumber & Couscous Salad**  
**Grilled Texas Peaches, Root Bear Ice Cream**

### Melon-Lemongrass Salad

2 cups honeydew melon, balled  
2 cups cantaloupe, balled  
2 cups blueberries  
¼ cup palm sugar  
2 stalks lemon grass, crushed  
1 teaspoon Thai chili, sliced  
1 teaspoon ginger, sliced  
¼ cup Thai basil leaves, cleaned  
¼ cup mint leaves, cleaned  
Salt and pepper to taste

Combine all ingredients and season to taste. Allow to marinate for at least 2 hours prior to serving. (See the salad, left.)

## the Drinks

This is a Hill Country casual affair, so don't go looking for a silver wine bucket. The cooler for the day is a giant vintage Coca-Cola chest, a hand-me-down from Shawn's uncle. **Bending Branch NV Tannat** is the choice for the red drinkers. The rich berry-and-plum flavor with touches of tobacco and mesquite match the spicy grilled skirt steak, smoked chicken and charred corn salad. **Solaro Estate 2010 Arancia**, an Orange Muscat from the Texas High Plains, has clean, tropical fruit and citrus flavors that pairs nicely with the sweet-and-sour notes of the melon & lemongrass salad, and cucumber & couscous salad.



Room temperature should never be 90°F.  
Don't be afraid to chill your red wine on a hot summer day.



Portlandia

# the Artisanal Purveyor







## LYF GILDERSLEEVE

Owner, *Flying Fish Company*, a seafood and market in Portland, Oregon

Lyf Gildersleeve's fish shack, *Flying Fish Company*, specializes in 100% sustainable seafood, local grass-fed meats, farm-fresh eggs and housemade products. Lyf and his wife Natalie spend July 4th in the backyard with their two young kids and a ton of friends and neighbors who wander over to enjoy the day-long affair.

Want chemical-free scallops? Thought so. Then only buy dry-packed brands.

After the grill heats up, brush the grates with olive oil for stick-free fish.

## the Scene

Flip-flops and shorts are the outfits of the day, and tables and chairs are set up all over the sprawling yard. While the grownups play cornhole, the kids play tag. Plastic plates and cutlery are banned—anything that can't be recycled or composted is unwelcome at this party. Hand-thrown pottery and wooden planks are put to use, and craft beer is the drink of choice.

## the Menu

Lyf steals grill recipes from his pal Chef Erika Reagor, who runs the Thrive Pacific food truck. Lyf brings almost everything from *Flying Fish* except vegetables, which he and Natalie grow in the yard. The oysters are from Nevor Shellfish and Taylor Shellfish, and even *Da Sauce* is pedigreed, coming from *Sok Sab Bai*, a local Cambodian food cart.

**Rosse Posse Elk Burgers Topped With Local Goat Feta and Fresh Wasabi**

**Chef Erika's Gluten-Free Steelhead Cakes, Tartar Sauce, Grilled Sauvie Island Corn, Cilantro and Roasted Poblanos (left)**

**Grilled Alaska Weathervane Scallops Wrapped in House-Smoked Pork Bacon**

**Local Oregon and Washington Oysters on the Half Shell With *Da Sauce* (left)**

**Cedar Plank Oregon Chinook Salmon Topped with Chimichurri Sauce**

**Oregon Rockfish Tacos with Apple and Napa Cabbage Slaw**

**Fresh Picked Raspberries and Blackberries with Vanilla Ice Cream (left)**

## the Drinks

Portland is the unofficial beer capital of the USA, with over 50 breweries operating within the city limits. Lyf offers his guests a mix of small-batch craft beers and a few from larger operations. **Oakshire Brewing's Overcast Espresso Stout**, with rich flavors and coffee notes, is his choice with elk burgers. The spice and herb characters of **HUB (Hopworks Urban Brewery) Organic Lager** match the spicy steelhead cakes. Scallops and bacon, with their mix of sea salt and sweetness, call out for the tart and floral notes of the **2 Towns Ciderhouse's Serious Scrum Dry Cider**. Oysters with hot sauce need something to put out the fire, and **10 Barrel Brewing Company India Style Session Ale** will do the trick. **Ninkasi Brewing Company's Radiant Summer Ale** has a bit of nuttiness and some nice citrus notes that pair perfectly with cedar plank salmon and herb-laden chimichurri. 🍷

### Chef Erika's Bacon-Wrapped Sea Scallops

12 slices thick-cut natural bacon

12 sea scallops

½ teaspoon kosher salt

1 teaspoon smoked paprika

Freshly ground black pepper

2 tablespoons unsalted butter, at room temperature

2 tablespoons parsley, chopped

Preheat the oven to 350°F. On cookie sheet, bake the bacon until the strips are golden around the edges but still pliable. This should take 12–15 minutes. Remove from the oven and set aside to cool.

Soak 12 6-inch bamboo skewers in warm water for 30 minutes. Preheat the grill to medium-high heat and brush the grates with oil.

Season the scallops on all sides with salt and smoked paprika. Wrap each with a piece of the bacon, securing through the center with skewer. Place the scallops on the grill, turning frequently for about 5–7 minutes. Transfer to a platter and sprinkle with freshly ground black pepper, to taste. Garnish each scallop with a dab of butter and a pinch of parsley. Serve immediately. Serves 6.

