

WINE ENTHUSIAST

THE WORLD IN YOUR GLASS

the summer

ENTERTAINING GUIDE



the summer ENTERTAINING GUIDE

Summer, the season of celebration, is in full swing—and that means it's time to fire up the grill, polish your wine-and-food menu and master your mixology skills. In *Wine Enthusiast's* ultimate entertaining guide, you'll pick up all these hosting suggestions plus learn how to set up a party scene that screams effortless style.

So we urge you—use the tried-and-true recipes and party planning tips featured here to go beyond the basics for your next summertime get-together. You'll score big points with your guests.

—MARINA VATAJ



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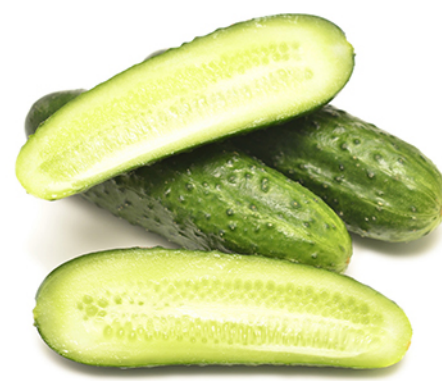
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▶ Watch our special entertaining how-to video by visiting winemag.com/entertaintips

DRINK YOUR GREENS

Whether on your plate or in your punch bowl, nothing can top the flavors of plucked produce. So when picking over the colorful bounty at your weekend greenmarket, don't just think meals—consider what may mix well with a 12-year-old whiskey or sparkling wine. Here are three delicious, easy-to-make farmers' market cocktail recipes.



- RADISH • Miso Mule**
 (BAR CONGRESS, AUSTIN, TX)
 1½ oz Yamazaki Whisky
 1 red radish, cut into chunks
 1 tsp light miso paste
 ½ oz honey syrup
 3 oz San Pellegrino Limonata soda

For syrup, combine equal parts honey and hot water, let cool. For the drink, shake all but the soda, strain over fresh ice. Top with soda and radish.

- CELERY • Celery "Bubbly" Cocktail**
 (FORK RESTAURANT, PHILADELPHIA)
 ½ oz Cynar
 ½ oz Domaine de Canton ginger liqueur
 ¼ oz white verjus
 1½ oz celery water
 3 oz brut sparkling wine

Purée a celery stalk and strain through cheesecloth. Stir everything with ice. Garnish with celery frond.

- CUCUMBERS • Queen's Cup**
 (ROUGE TOMATE, NEW YORK CITY)
 Pinch of mint
 2 oz Pimm's
 1 oz cucumber purée
 1 oz lemonade
 ¾ oz lemon juice
 2 oz soda water

Muddle all but the soda, shake with ice, and strain into glass with fresh ice. Top with soda, cucumber slice and mint sprig.

SIX SUMMER REDS

Don't be swayed by the unofficial rule that hearty reds don't work in warmer months. If a so-called winter bottle has balance and decent acid (which is what makes your mouth water), there's no reason you can't enjoy it year round. —MIKE DESIMONE & JEFF JENSSEN

CHILL OUT

No matter the season, a warm bottle of red will cool anyone's mood. To ensure a perfect pour, chill your reds for a few minutes (most are best between 60 and 65°F). And if the label says to serve at "room temperature," remember, that's technically between 68 and 72°F—not 80°F.

Louis Bernard 2010 Domaine la Crau des Papes (Châteauneuf-du-Pape)
Bursting with bold flavors of plum and cranberry, this Grenache-based stunner from the southern Rhône Valley has it all: Ample mouthfeel, velvety tannins and a clean, bright finish. While it's good all by its lonesome, don't be afraid to break it out during your morning brunches on the patio.

Artadi 2010 Viñas de Gain (Rioja)
A clean, modern-style pour, this Tempranillo packs flavors of ripe berries, especially red cherry and blueberry, with touches of Mediterranean herbs. There's a delicious note of salty caramel corn on the long finish, which makes it the ideal wine to enjoy when you're gathered around a beach bonfire.

St. Francis 2010 Zinfandel (Sonoma Valley)
This easy-drinking red is rich in cassis, anisette, mocha and freshly ground pepper flavors. And while Zinfandel is a barbecue staple, it's also the perfect foil for salads that have a little kick, like those with arugula or mustard greens. Raw tomato-based dishes, like bruschetta, match well with this Zin, too.

Val delle Rose 2010 Riserva (Morellino di Scansano)
Made from 90% Sangiovese, this wine hails from Scansano, a hilltop village with Mediterranean views in coastal Tuscany. A year of barrel aging adds spicy toasted notes, but juicy flavors of raspberry sorbet and cherry—with hints of Chinese five-spice powder—power through to the rewarding, bright finish. This bottle is best for midweek Chinese or Korean takeout.

Chateau Tanunda 2010 Noble Baron Shiraz (Barossa Valley)
There's a reason visitors to Chateau Tanunda drink this 100% Shiraz while picnicking on the winery's croquet lawn—it works well in the heat. It has luscious, fruit-driven flavors of black cherry and blackberry, with hints of mint and anise, backed up by soft tannins and a vein of mouth-cleansing acidity. It's terrific with spicy seafood.

Terrazas de los Andes 2010 Single Vineyard Las Compuertas Malbec (Luján de Cuyo)
No one does *asado* better than the Argentines, so when you fire up the grill, be sure to have a few bottles of this single-vineyard Malbec on hand. Intense flavors of raspberry, cherry, rose petal and herbs give way to a bright, fruit-filled finish. Its chewy tannins are exactly what you want with your charbroiled chow.

THE ANATOMY OF SANGRIA

Make a thirst-quenching red or white sangria by following the flowchart and choosing your preferred ingredients along the way. —MARINA VATAJ

1 Start with a large pitcher or punch bowl

Pitcher
Mixing Spoon

2 Add 1–2 cups mixed fruit, peeled and sliced

Watermelon
Honeydew
Kiwi
Grapes
Berries
Limes, Lemons & Oranges

3 Add 1 bottle of red or white wine

White
Red

4 Add ¼–½ cup of triple sec and ¼–½ cup of brandy or light rum

Brandy
Rum
Triple Sec

9 Add your favorite garnish and serve immediately

Jalapeños
Basil
Mint

Rosemary
Ginger
Cinnamon

8 Fill cocktail glasses halfway with ice and add sangria

Ice Cubes
Glasses

7 Sweeten up with ⅛–¼ cup of sweetener and refrigerate overnight

Agave
Sugar
Honey

6 Add extra flavor with ½–2 cups of a mixer

Lemon-Lime Soda
Ginger Ale
Water
Club Soda
Frozen Lemonade
Tea

5 Add ¼–½ cup of juice and stir

Orange Juice

Lemon Juice

Pomegranate

ESSENTIALS

GARNISHES

SERVING

FRUIT

WINE

LIQUOR

JUICES



PIZZA PARLOR

Forget the usual cheese- and tomato pizza, and instead cook this Chorizo and Calamari pie, created by cookbook author Brigit Binns. No wood-burning oven or pizza steel? No problem. Transfer the dough to and from the grill using a rimless cookie sheet, and grill for 1 minute per side before adding toppings.

48-HOUR DOUGH

- ¼ tsp active dry yeast
- 14 oz “00” flour
- 3 oz bread flour
- 1 tsp fine sea salt
- 1 tsp olive oil

Place ½ cup warm water in bowl, sprinkle with active dry yeast, and let sit for 5 minutes. Combine flours, salt, yeast-water mixture, and 1 cup cold water in mixer bowl, and mix on “2” for 1 minute. Switch paddle to dough hook and mix on “2” for 2 minutes. Drizzle

with olive oil and mix for another minute. Cover with plastic wrap and let rise for 20 minutes. Mix again at “2” for 1 minute, then transfer to a lightly oiled bowl. Cover and refrigerate for 48 hours. Remove from refrigerator 2 hours before baking. Fifteen minutes before baking, form dough into three balls and place on floured parchment in proof boxes. Cover with towel.

Makes three 9-ounce dough balls you can freeze for up to one month.



1 Sprinkle surface with rice flour and place one dough ball on top. Preheat baking steel on lower-oven rack on highest setting for one hour



2 Lightly press down top of dough ball, then begin to stretch by pulling at edges gently



3 Pull ball into 13-inch round or oval pie (don't press)



4 Transfer to wooden pizza peel (or upside-down baking sheet); sprinkle with cornmeal and 1 Tbsp olive oil



>>FOR FENNEL TOPPING

Heat 1 Tbsp olive oil, 1 bulb sliced and cored fennel (reserve greens for garnish), 1 Tbsp dry white wine, and pinch sea salt in pan over low heat for 20 minutes, stirring occasionally. Set aside.

5 Scatter sautéed fennel evenly over top, leaving 1-inch border



6 Arrange 3 oz cured, skinless, thinly sliced chorizo on top



7 Sprinkle 3 oz shaved Manchego on top



8 Scatter 3 oz calamari rings and tentacles and ¼ teaspoon black lava salt on top



9 Slide onto hot baking steel. Bake until edges are golden, 8–11 minutes. Garnish with fresh pepper and fennel greens

VEGETABLE STAND

No summer soirée is complete without a scrumptious salad and vegetable platter to savor either as your side or main dish. Serve a glass of white or rosé wine alongside these staples to get the party started.



PAIR THESE WITH...

- Cypher Winery 2010 Chardonnay
- L'Aventure 2012 Rosé
- Barton Family Wines 2011 The River
- Ranchero Cellars 2013 Galaxie Rosé

Recipes courtesy Brigit Binns, author, *The New Wine Country Cookbook*

WATERCRESS & TANGERINE SALAD with Black Pepper Vinaigrette

- 1 medium red onion, peeled, halved lengthwise, and then thinly sliced lengthwise
- 3 tablespoons white wine vinegar
- 1½ tablespoons Dijon mustard
- 1½ teaspoons coarsely cracked black peppercorns
- ¾ teaspoon fine sea salt
- ⅔ cup extra-virgin olive oil
- 6 small tangerines, peel and pith removed, supremed
- 6 small bunches watercress, coarse stems removed, washed and dried

In a bowl, cover the sliced red onion with ice water and let soak for 25–30 minutes to mellow the flavor. In a large bowl, prepare the vinaigrette. Whisk together the vinegar, mustard, pepper and salt. Drizzle in the olive oil, whisking constantly until the mixture is emulsified. Drain the red onions well and pat dry with paper towels. Add the onions, tangerines and watercress to the bowl of vinaigrette, and toss together gently. Serve immediately. *Serves 6–8.*

GRILLED ZUCCHINI SALAD with Feta and Mint

Mix yellow and green squash for a half-and-half effect.

- 6 small green zucchini, ends trimmed and sliced 3/8-inch thick lengthwise
- Extra-virgin olive oil, for brushing
- 1 teaspoon dried oregano
- ½ teaspoons fine sea salt
- ¼ teaspoons ground pepper

SALAD:

- 3 tablespoons white wine vinegar
- 2 teaspoons minced garlic



- ⅔ cup extra-virgin olive oil
- ½ teaspoon fine sea salt
- ½ teaspoon ground black pepper
- 2 medium shallots, minced
- ½ cup crumbled feta cheese, plus extra for serving
- 20 leaves fresh mint, sliced crosswise

grill the zucchini planks for 2–3 minutes on each side, turning occasionally with tongs, until slightly charred and nicely marked from the grill. Do not overcook. Transfer to a large platter.

In a bowl, combine the first five ingredients for the salad and whisk to blend. Fold in the shallots, feta, and three-quarters of the mint. Spoon the chunky “salad” over the zucchini and scatter with the extra feta and remaining mint. *Serves 6–8.*

Prepare a charcoal or gas grill for direct cooking over medium-high heat.

Brush the zucchini lightly with a little olive oil and scatter with oregano, salt, and pepper. In batches if necessary,

RAW BAR

This summer, stop and consider switching up what to pair with your seafood smorgasbord. There are many whites—and even a few reds and rosés—that can elevate and add even more nuance to the flavors on your packed plate. Here's your guide to the other wines to pour the next time you set up a raw bar in your backyard.

—Mike DeSimone & Jeff Jensen



FREDERIC LAGRANGE/SQUIRE FOX/AUGUST



CEVICHE + MENDOCINO RIESLING

OUR PICK: Chateau Montelena 2012 Riesling (Potter Valley)

Seafood platters often include ceviche, uncooked fish that's finely diced and tossed with lemon or lime juice, chili peppers and other spices. Preparation can vary, but dry Riesling will cover all the bases. Chateau Montelena's Potter Valley Riesling is dry, with flavors of nectarine, Gala apple, rose petal and a whiff of clove. Its powerful acidity will stand up to citrus juice, while its voluptuous mouthfeel cuts through even the hottest of chilies. The nicely balanced fruit, floral and spice flavors are worthy complements to this pan-American favorite.



CRAB + SPARKLING CHILEAN ROSÉ

OUR PICK: Torres NV Santa Digna Estelado Pais (Central Valley)

Torres's Santa Digna Estelado sparkling rosé is made from Pais, the grape that migrated from Spain to South America in the 16th century. The first fine wine made from Chile's workhorse grape. It is pale pink in color with persistent small bubbles. Its ripe strawberry and peach notes are a terrific match with the succulent texture and sweet, lightly saline flavor of fresh crabmeat. Meaty chunks and tender, flaky bits of crab are even more delicious when followed by a sip of this refreshing sparkler.



LOBSTER + COASTAL LANGUEDOC WHITE

OUR PICK: Gérard Bertrand 2011 Château L'Hospitalet La Reserve (La Clape)

Whether enjoyed on its own or dipped in freshly drawn butter, steamed or boiled lobster has an ethereal quality that delights the taste buds. Château L'Hospitalet is a blend of Bourboulenc, Vermentino and Grenache Blanc, all grown in vineyards overlooking the Mediterranean. This alluring wine offers flavors of lemon, orange, apricot, lightly toasted brioche and a hint of honey. It works really well with lobster, and the wine's soft wood notes and zesty acidity will hold up on the palate of even the most hardcore butter devotee.



OYSTERS + SPANISH ALBARINO

OUR PICK: Terras Gauda 2012 O Rosal (Rias Baixas)

Spaniards have been on to oysters and Albariño for ages. In the town of Vigo, in Galicia, there's an entire street of open-air seafood restaurants where abuelas sell you a dozen oysters to accompany your wine and meal. Terras Gauda's O Rosal is mostly Albariño, blended with Loureiro and Caino Blanco. Flavors of white peach, citrus peel and almond blossom, with a strong vein of minerality, are always right with the briny goodness of oysters on the half shell.

MEAT STATION

Nothing screams backyard barbecue quite like firing up the grill and getting the perfect pours to match your meat. This summer build a better menu by mastering duck and lamb instead of plating standard selections.

DUCK DOGS WITH CHERRY MOSTARDA

Recipe courtesy James Ablett, chef de cuisine, and Mark Berkner, chef/owner, Taste Restaurant, Plymouth, California

For the duck dogs

- 3½ pounds duck legs, fat removed, diced
- 1½ pounds pork butt, diced
- 1 ounce kosher salt
- 4 grams tint curing mix
- 1 tablespoon sugar
- 2 tablespoons chili powder
- 2 tablespoons Cayenne pepper
- ½ teaspoon mace
- ½ teaspoon allspice
- 1 tablespoon oregano
- 1½ tablespoons chopped thyme
- 2 tablespoons onion powder
- 2 large yellow onions, diced small
- 6 cloves garlic chopped
- 1 cup powdered milk
- 20 feet sheep casings

In a large mixing bowl, combine the meats, spices, salts, onion and garlic. Place in the freezer 2–3 hours, until partially frozen. Run the mixture through the fine blade of a meat grinder (should be ⅛ inch) into a large metal bowl set over an ice bath.

Place ground meat into an electric mixing bowl with paddle attachment. Add powdered milk, and mix at medium speed for 1 minute.

Make a small patty, cook to test seasonings, and adjust, if necessary.

Stuff the sausage mixture into the casings and hang in a refrigerator overnight so a pellicle forms.



MARK LUND

Cold smoke at 80° F for 3 hours. Cool on roasting racks. Grill sausages until they reach an internal temperature of 155° F. Can be refrigerated for up to 2 weeks.

Serve in a soft bun, topped with Cherry Mostarda.

Makes 12 dogs.

For the mostarda

- 1 cup dried cherries
- ½ cup sugar
- ½ cup Champagne vinegar
- 2 tablespoons Dijon mustard
- 2 tablespoons whole grain mustard
- 3 tablespoons mixed rosemary, thyme and chive

Place the cherries, sugar, vinegar and ½ cup water in a medium-sized saucepan over medium heat. Stir occasionally. Reduce the liquid until it's jam-like, about 45 minutes. Remove from stove.

Transfer to a medium-sized mixing bowl and let cool. Fold in the mustards and herbs. Serve with grilled chicken, roasted duck or pork. Refrigerate covered for up to a month.

PAIR IT

Scott Harvey's 2011 J&S Reserve Barbera from Amador County (\$35) is an opulent wine that's big upfront and bright and fruity on the finish.

It's built to age, so decant it before serving to smooth out the woody and peppery notes, which will go beautifully with the flavors of spice and game.

LAMB SLIDERS

Recipe courtesy Kevin Humphreys, chef, Spur Restaurant & Bar, Jackson Hole, Wyoming

- ¼ cup all-purpose flour
- ¼ cup chopped fresh parsley leaves
- 1 large onion, chopped
- 1 clove garlic, chopped
- 1 teaspoon salt
- 1 tablespoon black pepper
- 1 teaspoon cumin
- 2 teaspoons turmeric
- ½ teaspoon coriander
- 1 pound ground lamb
- 2 eggs
- 8 slices pancetta (approximately ¼-inch thick)
- 8 potato slider buns
- 1 jar ale mustard
- 8 tablespoons chopped sun-dried tomatoes

In a medium-sized bowl, combine flour, parsley, onion, garlic, salt, pepper and spices. Add lamb mix together with a wooden spoon or hands, until just combined (do not over mix).

In a small bowl, beat the eggs, and then add to the meat. Combine and form into 8 patties. On an oiled grill, cook each patty until golden brown and crispy, about 1–4 minutes on each side. While lamb patties are cooking, fry pancetta in a pan until crispy. Remove the burgers from the grill and top with pancetta. Slather each bun with an ale-spiked mustard and 1 tablespoon of chopped sun-dried tomatoes. Serves 4.

PAIR IT

Gauchezco 2009 Plata Malbec (Mendoza) "Resist the automatic beer-with-burger reflex with this dish," suggests Humphreys. "Instead, swap in this big-fruit, but earthy, Malbec. You'll be happy you did."



PENNY DE LOS SANTOS

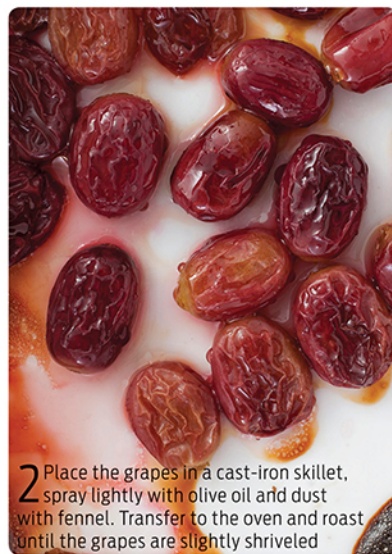


TRINETTE REED



YOU'LL NEED
 Seedless red grapes
 Extra-virgin olive oil spray
 Fennel pollen or ground fennel seeds
 Jet-puffed marshmallows
 Rectangular rosemary crackers
 Dark semisweet chocolate, preferably Ghirardelli, broken into 1-inch chunks

1 On a flat surface, lay out your ingredients and preheat an oven to the highest setting



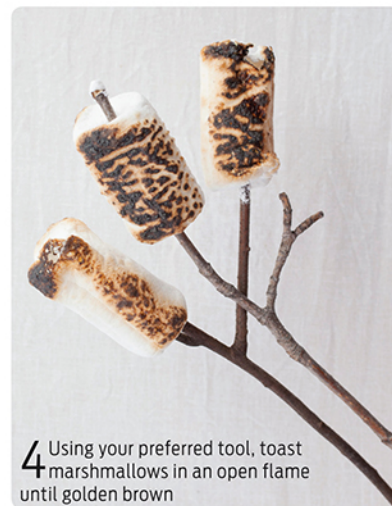
2 Place the grapes in a cast-iron skillet, spray lightly with olive oil and dust with fennel. Transfer to the oven and roast until the grapes are slightly shriveled

DESSERT TABLE

Elevate the campfire-favorite s'mores by adding roasted grapes and substituting rosemary flatbread for graham crackers. A'mores, as creator Brigit Binns calls them, are nicely complemented by Clos Solène's 2012 Sweet Clémentine, a true sweetie with strawberry aromas. —MARINA VATAJ



3 Place cracker on serving plate and add chocolate chunk on top



4 Using your preferred tool, toast marshmallows in an open flame until golden brown



5 Assemble the toasted marshmallow and roasted grape on top of the chocolate, and finish with another cracker



PHOTOGRAPHY: TRINETTE REED • CHRIS GRANLY; STYLING BY ANDREA DE WIT

SET THE SCENE

Host your own California-style outdoor dinner party anywhere by selecting gorgeous yet simple pieces that capture the charm of a rustic wine-country setting — MARINA VATAJ

Simple Glassware >>

This Casual Country set of six comes with an easy-to-carry wire basket. \$38, andbeboutique.com



Colored Flatware

Add dimension to your dinner table by mismatching your plates and utensils. This Solano 20-piece, white-stone set complements the touches of turquoise on the table. \$130, williams-sonoma.com



Elegant Lighting

Add a warm glow to your outdoor setting by hanging a set of string globe lights that blends nicely with a green backdrop. \$15, target.com



Turquoise Plates

This glazed stoneware, handcrafted in Portugal, adds the perfect amount of pop to an outdoor dining table. 4-piece set starts at \$32, potterybarn.com

Chic Flower Jars

Dress the table with hobnail glass jar. The Farmers Daughter collection comes in small and large. \$10.50, andbeboutique.com



Elegant Deep Dish

Serve your casserole in this classy clay centerpiece designed by Emile Henry. It adds a nice touch to the tabletop while also keeping your food warm. \$24, surlatable.com

Statement Serving Tray >>

This lightweight, handmade terra cotta tray is perfect for transferring a variety of party snacks from kitchen to table. \$59, gearys.com



Watch us set the perfect party table and learn the tricks at winemag.com/entertaintips



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