

C O M P L I M E N T A R Y

FLAVOURS

WWW.FLAVOURSMAGAZINE.CA

THE ESSENCE OF ENTERTAINING

Summer | ISSUE

A Sticky Situation

SKEWERING A VARIETY OF INGREDIENTS MAKES FOR **FUN, EASY & DELICIOUS** MEALS

FLAVOURS MAGAZINE · SUMMER ISSUE 2009

VOLUME 6 · ISSUE 2

Top Drops

BEER · COOLERS · SPIRITS · LIQUEURS · RED & WHITE WINES

Rhône Gang Hold-up

This is a very unusual blend: 70 per cent Grenache and 30 per cent Pinot Noir. It is not a true Côte de Rhône wine as the addition of the Pinot Noir means it cannot be declared an appellation wine and must be sold as simple table wine. But this is anything but simple—racy, ripe fruit aromas are backed up with good weight on the palate with a rich, ripe cherry flavour. Grilled salmon marinated with maple syrup and sticky pork ribs would both work well with this wine. Serve slightly chilled on hot days.



Domaine de Pellehaut

This delicious white is actually a blend of five grape varieties: Ugni Blanc, Colombard, Gros Manseng, Chardonnay and Sauvignon Blanc. It has complexity but is fresh and zippy on the palate. The apple and pear notes dominate but there is also a herbaceous finish with a lingering minerality—not bad for under \$15. Serve it well-chilled with light appetizers such as tomato bruschetta and fresh spinach dip.



Wild Rose S.O.B.

It's beer season again—so don't forget to stock up on a good selection of interesting brews. This new offering from Calgary's Wild Rose Brewery is light and refreshing with a slightly hoppy finish. It has a touch of bitterness on the finish, which makes it "English" in style and ensures it will go great with grilled burgers and other greasy summer treats. While some may think the S.O.B. in the title may be referring to a less than cordial individual, it actually stands for "Special Old Bitter," to remind us that there is a very dry finish.

