

MATERIAL WORLD

→ GREAT WINES FOR BBQ

2006 DRY CHENIN BLANC

Clarksburg

Dry Creek
VINEYARD



1. Wolf Blass Yellow Label Shiraz

2004 (\$12)
Shiraz is Australian for wine, and the mates at Blass deliver an intensely aromatic wine that's perfect with barbecued beef, lamb, or pork.

2. Dry Creek Vineyard - 2006 Dry Chenin Blanc Clarksburg

"This is an underappreciated wine that has guts and subtlety. It can easily complement lighter 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 Dubœuf 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.