



SCOTTSDALE

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SUNSHINE SIPS



**Wines That Pair Perfectly
With Every Summer Soiree**

ARTICLE BY ALISON BAILIN BATZ | PHOTOGRAPHY PROVIDED

36 HAPPY HOUR | FOOD + BEVERAGE

From their packaging to their palate-pleasing flavor profiles, there are myriad marvelous wines on the market that simply scream “summer” in a glass.

Given the sheer number of choices, how does one go about selecting the best seasonally inspired vintage to sip this summer? Try a pick (or two) that best pairs with the meal or event for which they are intended!

“Any summer treat—lemon bars, fruit tarts, macarons, sorbet, and even light mousses—will be made all the sweeter when paired with a glass of ONEHOPE Reserve Prosecco.”



For slightly lighter grill masters, stock up on 2019 Jordan Cabernet Sauvignon (\$60) for the summer. This well-balanced wine exudes elegance, acidity, and spice notes that pair especially well with herb-crusted lamb, roasted chicken, and grilled pork loin. If the barbecue has a little added spice, look no further than Ram's Gate 2020 Syrah, Richards Vineyard (\$80). Complex and integrated with notes of cranberry preserves, olive tapenade, and fig paste, it stands up exceptionally well to everything from pulled pork to short ribs in even the hottest of sauces, ramping up the flavor

without overpowering the ever-so-pleasing piquant zip on the tongue.

AND FOR DESSERT ...

Any summer treat—lemon bars, fruit tarts, macarons, sorbet, and even light mousses—will be made all the sweeter with a glass of ONEHOPE Reserve Prosecco (\$30). This Italian Reserve Prosecco is made from Glera grapes, which are known for their balance and delicate hint of sweetness. Each bubble erupts with pear and green apple on the nose and lifts practically any dessert's flavor profile tenfold.

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