

# Esquire



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## The Winemaker's Guide to Summer Cookouts

By Charles Smith

It's cookout season. You've got the grill fired up, hordes of friends en route, a cooler full of cold ones, and a couple jugs of Carlo Rossi for the ladies. All set, right? Well, maybe not. As we grow up, we start to develop more refined tastes. Just like a secret sauce for the ribs or special ingredients for that perfect burger, your beverage game needs to step it up. We're not suggesting that you drop a weeks pay on a case of curated vino, but in an age that seems like everyone is a foodie, making that little extra effort can go a long way.

To help make things a little less intimidating, we spoke with rock n' roller, wild-maned man about town, and Food & Wine magazine's 2009 Winemaker of the Year Charles Smith for some recommendations that will make you look good without draining the bank account.

Interviewed by James Joiner

### Food-specific recommendations:

#### Fish

I really like Sauvignon Blanc. I actually love Sauvignon Blanc. I love it because it has herbal, big, tropical flavors. It can be very, very different, and it's really refreshing. It's one of the nicest beverages as far as wine goes, and it can hold up to a lot. There's a small winery here in Washington State, if you can find it. It's called Chinook. It's really the quint-essential Washington Sauvignon Blanc. Utterly delicious. If you can't find that, California's **Joel Gott** is really reliable and always tasty. It's available anywhere, and the winemaker is fantastic.

Recommended: Joel Gott, \$13.99.

