

# MILLSREEF

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NEWS FROM THE VINE

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*With this new column we introduce our latest local voice to our readers. Elizabeth van der Veen writes a monthly column on wine, beginning with this treat about summer wines. Elizabeth van der Veen is the owner of A Taste of the Vine, a business that provides educational and entertaining wine events.*

### TOP 10 REASONS TO DRINK WINE IN THE SUMMER

More wine is sold October through December than the rest of the year. During the summer months, the public is driven by marketing campaigns of large corporations to drink beer, fruity vodka drinks and even tequila. However, wine is healthier, and there are many good reasons to enjoy a wide array of wines in the hot summer months.

10) Less criticism from your wine snobby neighbors. Generally speaking, summer wines and the ones recommended through-out this column are lighter in style and thus will pair easily with a wider array of foods...

9) Be trendy without even knowing it. Current market trends are moving away from overly oaked chardonnay...

8) Keep up with the fastest growing varietal. Sauvignon blanc has experienced the greatest growth percentage in restaurant sales. That is always one of the first barometers of market trends. They are extremely versatile in style and can vary greatly depending on where they come from in the world. They all exhibit super summer flavors and can be a refreshing change from other whites.

7) Have a wine tasting party with family and friends...

6) Pretty-in-Pink again. Rosés are making a comeback again after many years of some of them tasting like over sugared lemonade...

5) Refreshing reds, or what to drink with a hotdog...

4) Travel the world to explore wines and you do not even have to get on a plane...

### 3) Have a recipe?

Experiment and add some wine...

My daughter says I add wine to everything, and she is probably correct, since I even found a way to use it with ice cream. I believe that many marinades, dressings, sauces and even salsa are better when made with wine. Try this fruit salsa and tell me if you agree. Mix the following ingredients together and serve over halibut, tuna, swordfish, pork, chicken or shrimp, or just dip your chips.

1/4 cup sauvignon blanc, preferably from New Zealand;

### Try Mills Reef from Hawkes Bay

2 cups fresh chopped pineapple (from the refrigerated section) with all the juice

2 cups fresh mango, peeled, cut into pieces

1-2 handfuls of chopped fresh cilantro  
Pinch of finely diced hot chile pepper (optional based on how hot you like it)

¼ teaspoon nutmeg

¼ teaspoon cumin

handful of scallions, chopped

2) Beer does not pair well with s'mores...

1) Dog-tail-wagging-foolproof-no-knock-over wine glasses. New stemless wine glasses made by famous glass maker Reidel are all the rage and are perfect for the beach or backyard picnics...

Summer is the perfect time to explore the world of wine and broaden your horizons, have fun and learn about wine with your family and friends. A good bottle of wine always tastes better than a can of beer. Health, happiness, be safe and cheers to you.

