

FRESH WINE PICKS



The owner of The Wine Rack, John Johnson, has hand-picked and provided personalized wine recommendations for friends of The Food Literacy Project to accompany the farm-fresh recipes that we have provided for your virtual or small gathering. Your new favorite wine could be waiting in this list!

The Wine Rack is located at 2632 Frankfort Ave. They are dedicated to providing a broad & compelling selection of high QPR (Quality to Price Ratio) wines from the world's premier wine regions. Whether value or premium, wines are selected personally based on how they stack up against their peers. Visit The Wine Rack to stock up and mention that the Food Literacy Project sent you!

THE
WINE RACK

1. Berger-Gruner Veltliner 2019
Lower Austria, Austria
\$15.99 1LT



"Weingut Berger is located in the eastern part of Kremstal, Austria and is a true family-owned estate winery. Under Erich Berger's expert guidance, they focus primarily on Gruner Veltliner, Riesling & Zweigelt; and all of the family's vineyards are certified sustainable. Gruner Veltliner is the principle grape varietal for the Danube region, and Berger excels at producing a vibrant, super drinkable, and complex wine from it. Crisp, dry, and minerally with a grassy note and hint of citrus fruit, this GV is ideal for summer greens, grilled asparagus, or roasted Brussels sprouts. Conveniently, the bottle is a 1 liter, so you get an extra glass!"

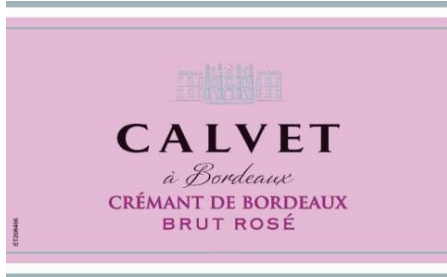
2. Ferrari-Carano - Fume Blanc
2019
North Coast, CA
\$13.99



"Ferrari-Carano has been making their Sauvignon Blanc for over 35 years. They utilize the term "Fume Blanc" to emphasize the fact that a portion of the wine is fermented and aged in oak barrels. In this case about 1/3 of the juice spent time in used French oak. The term Fume Blanc was coined by Robert Mondavi in the 1960s when he wanted to create a Sauvignon Blanc reminiscent of the revered wines of the Loire Valley - in particular, Pouilly Fume. The wine showcases aromas and flavors of lemongrass, grapefruit, pear, peach, orange zest, and mineral. The subtle use of French oak adds body and complexity to balance the bright acidity. Excellent with fruit salads, shellfish, or a plate of cheeses, Honeydew and prosciutto!"

3.

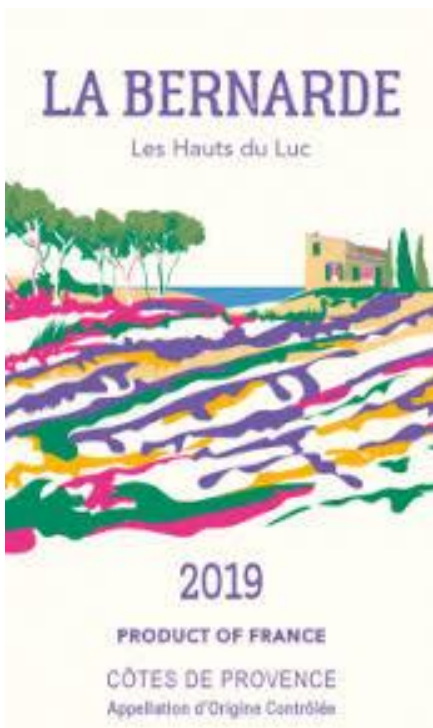
Calvet - Crémant De Bordeaux
Brut Rose 2017
Bordeaux, France
\$17.99



"The French wine brand Calvet was founded in 1818 by Jean-Marie Calvet, and the father-son team and direct descendants, Jean-Christophe and Jean-Sebastien Calvet, reintroduced the brand back to the U.S. in 2017. This is The Wine Rack's best selling Cremant (French sparkling wine from outside Champagne). Produced in Bordeaux, this traditional method sparkler is made from a blend of 90% Cabernet Franc and 10% Merlot. It has a beautiful salmon pink hue, and notes of razzberry and red current pop from the glass. A fine mousse of tiny bubbles is enhanced by creamy nuances on the palate. The wine is ideal for seafood and veggies on the grill, or a nice brunch with eggs and fresh fruits or tomatoes. Of course, it also pairs exceptionally well with relaxing on your porch or deck!"

4.

La Bernarde -Rosé 2019
Côtes de Provence, France
\$16.99



"In the world of wine, nothing says summer like Rosé. Nothing! This model comes from the heart of Rosé, which is Provence. Specifically, the wine is made at the winery's historic, high altitude property near the village of Luc, in the Côtes de Provence. A classic blend of Cinsault, Grenache, Mourvedre, Rolle (Vermentino) and Syrah are used for this bottling. This beautiful wine highlights aromas and flavors of strawberry, blood orange, fresh herbs and subtle stone fruits. A refreshing enhancement to any summer meal."

5.

King Estate "Inscription"
Pinot Noir 2018
Willamette Valley, OR
\$16.99



"Pinot Noir is perhaps the single best red wine option for summer. Its light- to medium-bodied nature won't weigh down your palate with scratchy tannins, making it pair very well with lighter cuisine. Throw a slight chill on your bottle (30 minutes in the fridge) and serve as a perfect pairing for everything from grilled salmon and squash to roast chicken with fresh herbs and lemon. This 100% Pinot Noir is 100% from Willamette Valley, OR. It is a great combination of lush red fruits and velvety mouthfeel from time in French oak barrels. Classic Oregon notes of forest floor and mushrooms round out the palate and make for a savory delight."

6.

Tenuta Di Arceno
Chianti Classico 2017
Tuscany, Italy
\$19.99



"If you prefer earthier "old world" reds, this wine is for you. Personally, I love wines from all over the world (shocking), but as we get into late summer/early fall I start to crave those familiar earthy tones of Italian reds. Located in the heart of Chianti Classico (Tuscany), Tenuta Di Arceno delivers wines that are truly Tuscan. This wine is made from 85% Sangiovese and 15% Merlot. It spends around 10 months in French oak, and gives you a great combination of red plums, black cherries, cedar, fennel, and spice. The wine is very full-bodied, but the bright acidity maintains a lively character and combined with the flavor profile, makes for a great match with anything tomato based. Excellent with the charred character of grilled meats as well. Tuscans pride themselves in claiming to be the world's original grillers, so you might take that as a challenge to get out the charcoal. Cin cin!"