Local Fizz
Ask your local merchant for hot finds in your market if you don’t have a tried-and-true local fizz already. If you’re a fan of Champagne or California bubbles then here’s an excuse to expand your horizons with a style of wine that is having tremendous success in just about every Canadian wine region.

Suggestions:
- Cave Spring Estate Blanc de Blancs Brut Sparkling
  Beamsville Bench, ON, Canada $29.95 (ON - LCBO: 213983)
- Henry Of Pelham Cuvée Catharine Brut
  Niagara Peninsula, ON, Canada $32.95 (ON - LCBO: 217521)
- Fitzpatrick Family Vineyards - Fitz Brut - 2016
  BC, Canada (BC - BCLDB: 140481, $34.99)
- Domaine Bergeville L'effervescency - 2019
  QC, Canada (QC - Code SAQ/Cellier: 13374562, $27.85)
- Benjamin Bridge NV
  NS, Canada (QC - Code SAQ/Cellier: 13593239, $29.95) (NS - NSLC: 1022445, $27.98)

*For Alberta guests, we recommend searching https://liquorconnect.com or calling your local wine shop if you can’t find these wines.

Rosé
Not just a summer indulgence, rosé makes a versatile food pairing wine all year round, especially when you have holiday spreads to contend with. You may prefer darker, richer, more gastronomical styles like Tavel from the Rhône Valley or a tempranillo-based rosado from Rioja. If you’re a fan of the pale, Provençal style, then you should have no problem finding a wide selection through your local merchant.

Suggestions:
- Gérard Bertrand Côte des Roses Rosé
  Midi, France (ON - VINTAGES/LCBO: 373985, $18.95)
- Château La Lieue Côtesaux Varois en Provence - 2020
  Provence, France (QC - Code SAQ 11687021, $18.85)
- Domaine Lafond Roc Epine Tavel - 2019
  Rhône France (BC - BCLDB: 110411, $27.99)
- Torres Vina Esmerelda Rosé
  Catalunya, Spain (NSLC: 1035152, $18.99)

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**Chill White**
Refreshing white wines that fall on the lower end of the alcohol spectrum are what most people begin to crave this time around. If you don’t have a current favourite or prefer to explore new horizons, ask your local merchant for a crisp and peppery grüner veltliner from Austria, a Kabinett level Riesling from the Mosel or a dry style from Australia’s Clare Valley. Other options are a classic Marlborough-style sauvignon blanc from New Zealand, a bright and briny Muscadet from the Loire Valley or a lively Vinho Verde from Portugal.

Suggestions:
- **Nikolaihof Grüner Veltliner - 2018**
  Niederösterreich, Austria (QC - SAQ/CELLIER 13166181, $23.00)
- **Quinta da Aveleda Vinho Verde**
  Minho, Portugal (ON - LCBO#: 89995, $12.80)
- **LoveBlock Sauvignon Blanc**
  Marlborough, New Zealand (NS – NSLC: 1033356, $29.99)
- **RockBare Riesling**
  Clare Valley, Australia (BC – BCLDB: 184215, $26.99)

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**BBQ-Friendly Reds**
This is the time to chill your reds, yes, you heard it from a sommelier and have full permission to lower those temperatures before popping the cork as it increases the wine’s brightness and fruity nature. Full-bodied, oak aged reds with substantial alcohol are rarely a choice option in the heat of summer so let’s focus on fresh and flavourful finds with light tannins and a more verve. Opt for salty Nerello Mascalese based wines or Frappato from Sicily, Gamay from Beaujolais, Valpolicella Classico from Veneto or Spanish Bobal for sublime matches with a wide array of barbecued food best enjoyed al fresco.

Suggestions:
- **Domaine de La Madone Le Perréon Beaujolais-Villages - 2019**
  Burgundy, France (ON – -LCBO/VINTAGES: 981175, $17.95)
- **Arianna Occhipinti II Frappato – 2016**
  Sicily, Italy (BC - BCLDB: 664870, $58.99)
- **Sartori Valpolicella Arco**
  Veneto, Italy (NS – NSLC: 1000641, $14.50)
- **Planeta Frappato - 2018**
  Sicily, Italy (SAQ: 12640611, $22.00)

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