

Wine styles for different palates

Looking for something special, perhaps a Cabernet that won't break the bank for an occasion? Look no further, as the Beringer wines from California offer something for everyone.

The history behind this winery is very interesting. Jacob Beringer left his home in Mainz, Germany, in 1868 to start a new life in the U.S. In Napa, to his delight, he discovered rocky, well-drained soils similar to those in his native Rhine Valley.

Beringer Vineyards is the oldest continuously operating winery in the Napa Valley. In 2001, the estate was placed on the National Register for Historic Places as a Historic District.

They focus on excellence, illustrating their commitment to sustainable practices and their wines express this attention to the environment. Each of their 14 vineyards has its own distinctive soil, climate and terrain that lend itself to particular grape varieties.

The wines have beautiful bouquets, lovely finishes and they are generally well balanced. They are delicious wines that have a very smooth mouth feel. When I participate in blind tastings, I am never surprised that Beringer wines get great reviews from amateurs, connoisseurs and/or sommeliers.

NB Liquor stores carry the following Beringer wines;

The California Collection is easy-drinking wines that are expressive and typical to the varietal.

The Stone Cellars wines are concentrated in fruit, lively and aromatic.

The Founders Estate wines are wines that pair well with a variety of foods.

The Napa Valley wines are luxurious, velvety, complex, polished and smooth.

The Knights Valley Alluvium wines have distinctive quality from the alluvial soils; they are elegant, structured and long lived.

If you try these and you like them; here is a tip, keep an eye out for other Beringer products at the World Wine Food & Expo in November. With that in mind, feast your eyes on some product line recommendations followed by a lovely recipe with a delightful wine pairing.

Product Recommendations:

Beringer California Collection Chardonnay 750 ml \$11.79

Beringer Stone Cellars Cabernet 750 ml \$13.99

Beringer Napa Valley Cabernet 750 ml \$40.79

Grilled Coconut Chicken Skewers

Ingredients:

1 ¼ cup shallots, sliced

½ cup (125 ml) dried, unsweetened coconut

6 tsp (ml) fresh cilantro, chopped

6 small garlic cloves, peeled

½ tsp (3 ml) lime zest

2 jalapeno chilies, stemmed

¾ inch (1.9 cm) piece of fresh ginger, chopped

2 tbsp (30 ml) vegetable oil

1 tsp (5 ml) salt

2 pounds boneless, skinless chicken breasts

16 wooden skewers soaked in water for 30 minutes

Directions

Grind first nine ingredients in a food processor to form a coarse paste. Cut breasts into ½" long strips. Coat chicken with the paste and marinate in the refrigerator, for 4-6 hours. Thread chicken strips onto skewers. Grill chicken until it is browned and cooked through, about 4 minutes per side. Season to taste after grilling. Serve with additional lime wedges. Makes 16 appetizer-sized portions.

Serve with Beringer Knights Valley Alluvium Blanc 750 ml \$37.49

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