

Ad

Food

Recommended summer wines from California, Spain, Texas and Italy



By **Dave McIntyre** Columnist August 22 [Follow @dmwine](#)

★ ★ ★ Exceptional ★ ★ Excellent ★ Very Good

Availability information is based on distributor records. Wines might not be in stock at every listed store and might be sold at additional stores.

Check [Winesearcher.com](#) to verify availability, or ask a favorite wine store to order through a distributor.

Dave McIntyre is a wine columnist for The Washington Post. He also blogs at [dmwineline.com](#). [View Archive](#)

Google+

Here are four out-of-the-ordinary wines to feature at your late-summer cookouts. Start off with some Spanish bubbly, then surprise your friends with something from Texas, a heritage wine from Napa or an ancient white wine from Sicily.

— **D.M.**

Calder Wine Charbono 2012

Napa Valley, Calif., \$30

From 40-year-old vines near Calistoga in upper Napa Valley, this wine is both a throwback to California's past and an example of what San Francisco Chronicle wine editor Jon

Advertisement

McPherson Cellars Tre Colore 2013

Texas, \$18

A delicious Rhone-style blend of mourvedre and carignan, with the white grape viognier thrown in to brighten the wine's aromas. McPherson is Texas's most consistent winery, and all its wines are worth trying. ABV: 13.9 percent.

Siema: Available in the District at Cleveland Park Wine and Spirits, DCanter, Sherry's Fine Wine & Spirits; on the list at [Cedar](#), [District Commons](#), [Oyamel](#), [Radius Pizza](#), [Tabard Inn](#).

Available in Maryland at Capital Beer & Wine in Bethesda, Downtown Crown Wine and Beer and Pinky & Pepe's Grape Escape in Gaithersburg, Fenwick Beer & Wine in Silver Spring, Hair o' the Dog in Easton, Kent Towne Liquors in Chester, Wine World Beer & Spirits in Abingdon. Available in Little Washington Winery Tasting Room, Unwined in Alexandria, Whole Foods Market in Fairfax.

Donnafugata Lighea Zibibbo 2013

Sicily, Italy, \$20

Zibibbo is a Sicilian name for the grape better known as Moscato di Alessandria, or Muscat of Alexandria. According to [Native Wine Grapes of Italy](#), by Ian D'Agata, the name zibibbo predates the apparent reference to Alexandria in Egypt, suggesting that the grape originated in southern Italy or was brought there by the Greeks. This wine may be served with history but it should not be served too cold; it is dry but flowery, with notes of jasmine and starfruit, qualities that go green and sharp right out of the fridge. Store it in the fridge, but let it warm up for 20 minutes before serving. The local distributor has just changed to the 2013, so some of the 2012 may still be available. Don't be shy. ABV: 13 percent.

Bacchus: Available in the District at Cordial Fine Wine & Spirits, MacArthur Beverages; on the list at [Acqua al 2](#), [Doi](#)

[Moi, Etto, Ripple, Urbana.](#)

More from Food:

[Wine column archive](#)