Edina Liquor uncorked

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Tame Your Thirst With Summer Beers

Greg Keehr
Assistant Liquor Operations Director

People look for something cool and refreshing to beat the summer heat. While our regular beer favorites are great for quenching thirst, many breweries are making beers just for consuming in the heat and sun of summer.

Summer seasonal beers came into fruition several years ago. Smaller breweries started out making winter beers then tried to capitalize on their success with summer brews. Many of the notable summer brews include Bell's Oberon, New Belgian Somersault, Sierra Nevada Summerfest and Blue Moon Summer Honey Wheat.

There are also beer alternatives available for palates of any taste. The most recognizable is Leinenkugal's Summer Shandy, a brand of beer and lemonade. Miller has also produced a lemonade product, MGD 64 Lemonade. Both are refreshing and easy to drink.

There is also the wine cooler alternative of malt-based beverages. Two of the most popular types of malt beverages are Smirnoff with eight different flavors and Mike's Hard Lemonade with six different flavors.

All of these products are crisp, clean and refreshing. They are meant for easy drinking in the summer months. Give one or all of them a try this summer. You'll be surprised by how good they taste!

Greg Keehr is Assistant Liquor Operations Director and Manager of Edina Liquor — Grandview.

Dave Tomko
Assistant Store Manager

Tops With Tomko

Sauvion Rose d'Anjou 750ml 2009: Looking for a refreshing rose wine for summer? Look no further. The flavors of cherry and strawberry are juicy and bright, with a thirst-quenching acidity. Enjoy on the deck with company and light finger foods. $11.99

Quadri Pinot Grigio 2009: This is a light and refreshing quaff for the warmer months. The medium-bodied flavors of green apple and citrus are framed by moderate acidity. Pair with lighter summer fare such as a mixed green salad with grilled chicken. $10.99

Hess Sauvignon Blanc 2009: This is a wine to quench the summer heat. Nice lemon and kiwi fruit aromas play into flavors of juicy grapefruit and melon with bracing acidity. If you have tried this producer's Chardonnay, give this a try for a whole new experience with the quality of Hess! $11.99

La Fiera Montepulciano d'Abruzzo 2009: If you are looking for a summer red, give this little gem a try! It is medium to full bodied, with rich and silky dark fruits to spare. Enjoy this wine with pizza, tomato-based pasta or just put a bit of a chill on it for sipping on the patio. $7.99

Dave Tomko is Assistant Manager of Edina Liquor — Southdale.

Blends, Table Wines Are Perfect For Summer

By Greg Keehr

Late summer is the best time for backyard get-togethers, picnics and campfires. It doesn't get much better than a chilled glass of white wine on a beautiful day with friends.

We are often asked for wine recommendations for picnics and other outdoor gatherings. What will please your friends, neighbors and guests? White wines are sure to please everyone because they are clean and crisp.

While many people will stick with the tried-and-true basics of Chardonnay, Pinot Grigio and Sauvignon Blanc, try some new blends such as 14 Hands White or Kenwood Vintage White. There are many great varietals that are not in the mainstream that are great for the summer palate. Chill some Cline Viognier or Paco & Lola Albarino. Both are great by themselves or with crisp, summery foods. Argentina is also producing some great whites such as the Torrontes varietal from Piatelli.

If you are looking for a good deck wine, or just a nice, versatile white wine, look no further than a white table wine. These wines are a good value and will fit most palates. White table wines are often made with hints of many different sweet flavors and aromas. Try Big House White which is laced with honeysuckle, litchi and a bit of a tropical fruit cocktail including peach, canteloupe and apricot.

Whatever your style or need, we will be happy to recommend our favorites and find the right wines to please you and your guests.

EDINA LIQUOR

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3 LOCATIONS

50th & France – next to Lunds
3943 W. 50th St.
Edina, MN 55424
612-928-4551

Southdale – next to Cub Foods
6755 York Ave. S.
Edina, MN 55435
952-903-5730

Grandview – near Jerry's Foods
5013 Vernon Ave. S.
Edina, MN 55436
952-903-5740

HOURS

Mon - Thurs – 9 AM to 8 PM
Fri - Sat – 9 AM to 10 PM
Sun – closed

Closed Labor Day
(Monday, Sept. 5)

EDINA LIQUOR

10% off any 6-pack or larger of summer beer.
(Limit 2)

Valid 8-1-11 to 8-31-11. No photocopies will be accepted and no further discounts will be given. Coupon cannot be used for the product-of-the-month special.

EDINA LIQUOR

10% off any blended or table wine.
(Limit 2)

Valid 9-1-11 to 9-30-11. No photocopies will be accepted and no further discounts will be given. Coupon cannot be used for the product-of-the-month special.

Manager's Column

Steve Grausam
Liquor Operations Director

Barbecues and Wines: What to Serve?

It's barbecue season! We receive many wine-related questions on what to serve with grilled foods. My first answer is usually "serve what you like." If you don't drink red wine, don't serve red wine.

If you choose to complement your grilling with wine, here are some suggestions:

- For barbecued ribs, try a red zinfandel as it complements the spice of the sauce. Zabaco Dry Creek Zin is an excellent choice. Another red to try with barbecue is a Malbec from Argentina, specifically the Conquesta Oak Cask Malbec.
- Grilled salmon pairs well with Pinot Noir. California Pinots tend to be smooth and elegant, while the Pinots from Oregon and France tend to have an earthy, full-bodied flavor. Jadot Pinot from France, Angeline Pinot from Oregon and Artesa Pinot from California will be just what you are looking for.
- Sauvignon Blanc, Pinot Grigio and Pinot Gris are all well-paired with grilled fish, poultry or pork as long as the seasoning is not too spicy. Rodney Strong Sauvignon Blanc, a great overall food wine, or a bottle of Estancia Pinot Gris would be perfect.
- If the food is spicy, check out a Malbec or a red blend. Most white wines don't cut through spice, which makes it more difficult to enjoy the flavor of the wine. It's important to control the spice and heaviness of the food you are grilling, especially if you only like one type of wine.
- For burgers on the grill or a juicy steak, serve a Merlot or Zinfandel. These medium- to full-bodied wines really bring out the flavor of the meat. Try a Ferrari-Carano Merlot or a Dry Creek "Heritage" Zinfandel.

As always, our staff is here to help. If you have questions, please don't hesitate to ask. Fire up the grill, slather on the barbecue sauce and make it a great summer!

Steve Grausam is Liquor Operations Director. He can be reached by sending an email to sgrausam@ci.edina.mn.us.