



Our Winters Beg Good Red Wines

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The warmth, spice, and depth of red wine is a lovely foil to the cold rigidity we experience in the prairie winter months. Red wines often boast warm tones like nuts, tobacco, and cocoa. They also can be reminiscent of spiced or preserved fruits, recalling days past. Most importantly, the flavours of many reds are the perfect companions to the foods we eat seasonally during this time: hearty meats, roasted vegetables, rich stews, soups, and even decadent sweets.

You may want to explore reds from current hot spots where others are paying attention – regions like Portugal and Spain. Or you could delve into producers from Italy and France who have been creating wines to go with food for centuries.

We also have some beautiful wines being produced in Canada. See for example, Orofino Winery in British Columbia. Owned and operated by previous Saskatchewan residents, John and Virginia Weber, Orofino is now recognized internationally for the quality of the wines they produce. Some of these wineries are smaller producers, which can mean a higher price tag, but it is reflective of the care and cost that goes into producing excellent wine.

As customers nestle into winter selections, it is important for restaurants to pay attention to which drinks are going to highlight the food on the menu. Luckily, in Saskatchewan we now have access to more specialty wines than ever, and it's the perfect time to start expanding restaurant wine menus beyond standard, mass-produced name brands. Does the food served in your restaurant deserve average wine or good wine?

Even in our present economic climate, cold weather is a perfect season for increased red wine sales.



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