

FEAST

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WINE PAIRINGS **33** CHEF INSIDER **36** BOTTLED COCKTAILS **39** CHOWDER TRAIL **40**



DRINK UP

WINES FOR BARBECUE SEASON

Try these perfect summer sips.

Grilling dinner on an open fire is one of summer's finest food experiences. But, for the ultimate in luxurious alfresco dining, there's nothing like adding a little wine to your meal.

Red wine and barbecued red meats, of course, are a classic pairing, but you can also try many white wines and dry rosés (a.k.a. pink wines) with grilled fish, chicken, pork or even vegetables. Turn the page for a few of our favourite pairings.



OLDFIELD SERIES, 2BENCH WHITE 2013 (1)

Tinhorn Creek Vineyards

Located in Oliver, south of Penticton, B.C., Tinhorn celebrated its 20th anniversary last year and has consistently created delicious wines. This versatile dry white blend has loads of fruit and floral notes. Serve chilled with grilled salmon, chicken or vegetables. About \$23.

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