

Let's go to the *Beach!*

Written by Carole Mac

We are finally nearing the end of a year-long global pandemic (one can hope). Plus, we are nearing the end of winter. Do you know what that means? It's time to go to the beach! At least in our minds. So come along and dream with me, while you sip crisp white wines and taste fresh seafood. Keep reading for my Wine4Food recommendations for clean summer whites that will transport your taste buds, and souls, from coast to coast.



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QUINTA DAS MAIAS VINHO BIANCO + CALDEIRADA DE PEIXE

There is nothing like Portugal to get you in the mood for wine and seafood. Known for its vast number of indigenous grape varieties and salty creatures from the sea, there is no better place to discover new flavours. Take a trip here by tasting this white blend from the Dão region. You'll love the rich, fruit-forward flavours of the Malvasia fina and Encruzado grapes merged with tart, dry Verdelho and Cercial grapes. The citrus and cream wine notes match beautifully with this traditional Portuguese fish stew, Caldeirada de Peixe. Poof, you're in Portugal.



ENOTRIA CIRÒ BIANCO + LINGUINE AL PESCATORE CALABRESE

Now head east to the little village of Calabria, located on the toe of Italy's boot, to enjoy the rugged mountains and the stunning Ionian coast. Sip on this crisp white blend made with Chardonnay and Greco Bianco grapes. These flavours of lemon rind and salted almond will pair exceedingly well with luscious Calabrian Fisherman's Linguine packed with shellfish off the boat. Delizioso.





Koh Samui

THAILAND



CASTELLO DI MELETO BORGAIO VERMENTINO + GREEN PAPAYA SALAD

If you're going on a beach tour around the world, you must hit Koh Samui. Although not a huge wine producer, it still has to be on your list. So I've curated one of Wine4Food's all-time favourite Vermentinos to take you there. It's known for its delicious salinity, east drinkability, balance, and zip. The flavours of citrus, melon, and butter in this wine will be a nice accompaniment to the local favourite papaya salad with peanuts. Be sure to ask for the mild version since you're having it with wine (if you like it hot, have it with a Singha beer).



New Zealand Coast

NEW ZEALAND



SCHUBERT ESTATE SAUVIGNON BLANC + PAN- FRIED SCALLOPS

Now head east to finish this tour on the pristine coast of New Zealand. Known for fresh air, sheep, and kiwifruit, this island is one of the best places on the planet to enjoy a glass of Sauvignon Blanc. Try our favourite single estate Sauvignon Blanc from Schubert, if you want to savour luscious grapefruit and honeydew melon flavours with a touch of minerality. It's a perfect complement to the local pan-fried scallops.

