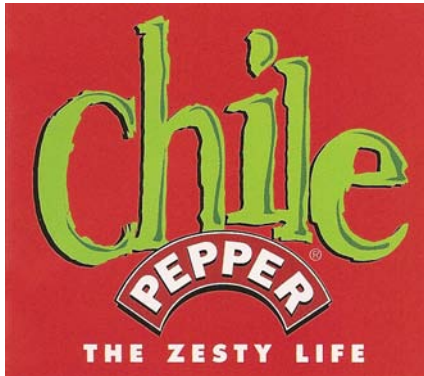




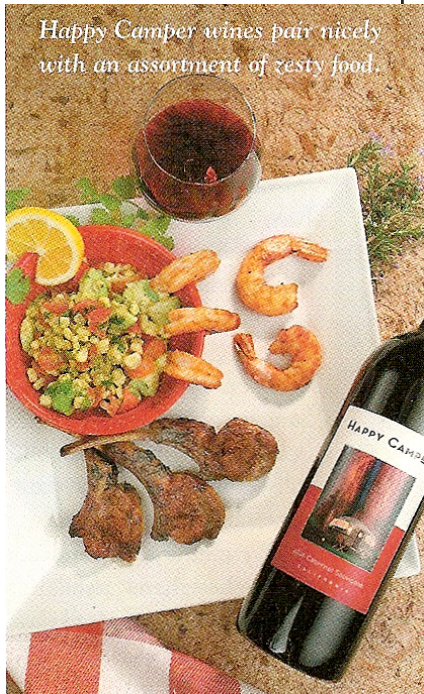
HAPPY CAMPER

"getting to where life is good"

As Seen in...



May 2009 Issue



Happy Camper wines pair nicely with an assortment of zesty food.

WINE WORDS

Summer Sippers

TRY THESE REFRESHING DRINKS TO MATCH SPICY, SMOKY MEALS

BY DICK ROSANO

Outdoor dining can highlight the best of everything—warm, sunny afternoons and mild nights, the bounty of garden vegetables, and the mouthwatering aromas of saucelathered meat on the grill.

To complement this perfect setting, you need to serve the right beverages. In the refined atmosphere of a restaurant or for a formal meal at home, the strategy

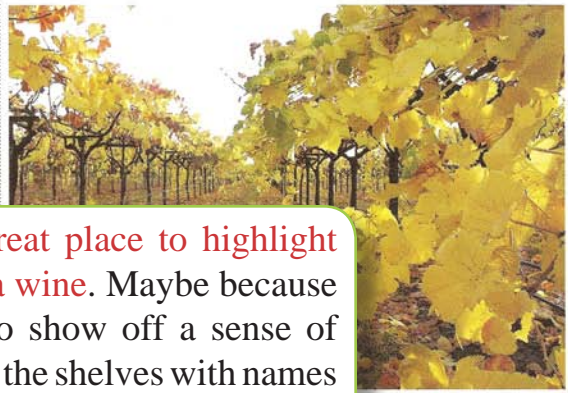


Photo courtesy of Marm Ray Vineyards

"A cookout is a great place to highlight the playfulness of a wine. Maybe because the wineries like to show off a sense of humor, wines grace the shelves with names like **Happy Camper, Little Penguin, Red Guitar and Red Truck All are good, and better yet, all are bargains."**

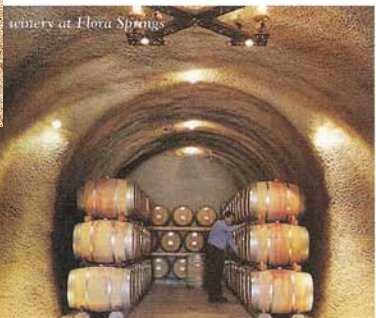
like sparkling wine, sweet ons like the pisco sour smooths of zesty fare. Start with the brandy pisco, and add lime g whites and sugar to create a drink. My first—well, my first

BEFORE THE BIG MEAL

When your guests arrive, or when you discover an unquenchable thirst before they even get there, aim for something bright, sparkling and effervescent. Cool

beers from local microbreweries or nationally marketed small-production houses.

If you're not looking for suds, keep the focus on light, lively. Sparkling wine comes in quick succession, and the rest of the evening just seemed to float along. The best pisco brandy comes from either Chile or Peru—



winery at Flora Springs

"Happy Camper (California) is just that. Light and friendly, and only \$9, the cabernet sauvignon, merlot, and chardonnay are just right for a laid-back barbeque setting."

are bright, lively and fruity. The sparkling base gives the cocktail ultimate summertime quencher. And its lift—almost like a mimosa, whether you're spending your summer in Florence or wishing you were, Italy's only better.