

**SPANISH SUMMER:** It's July and around our house that means the Tour de France comes on at 5:30 AM every morning. Last week Spanish sports fans had three reasons to celebrate: Rafael Nadal won the Wimbledon cup, the Spanish National soccer team triumphed in the European Championship, and Alejandro Valverde won the first stage of the Tour de France. Whether you are celebrating these victories or simply toasting to the return of summer in Seattle, it's a great time to get a group of friends together for a party! This year we can even pretend we're in Spain, weather-wise. If we were in Spain, every night's news would give the highlights (and lowlights) of the day's running of the bulls in Pamplona during the fiesta de San Fermin (July 6-July 14). To check it out from here: <http://sanfermin.com>

**COOKING:** After a lull last week due to the holiday, new shipments are arriving. Wednesday afternoon 10 pounds of fresh padrón peppers came in and they are already flying out the door! After last week's long holiday weekend, we have restocked our meats and cheeses with our last shipment being delivered at 7:00pm Friday night. Aleppo pepper is also back in stock!

**MAYAN CUISINE, Recipes from the Yucatán Region, \$34.95:** A beautifully photographed cookbook full of great recipes including the Mayan classics, *Pollo Pibil* (chicken), *Poc Chuc* (pork), and an octopus salad. We associate Mayan flavors with hot weather and a laid-back lifestyle ever since our trip around the Yucatan peninsula. Driving the back roads through jungle villages, touring remote Mayan ruins and eating in quiet roadside restaurants featuring authentic cuisine was a fascinating visit into another lifestyle. If you ever visit Cancun, get a rental car and head out of town into the jungle and see some of the real Yucatan.

**Naranja Agria, \$3.49:** Sour orange juice is a key ingredient in preparing these dishes. Another is **Achiote Paste**, Los Chileros, \$4.99. We also have **Cocina Mestiza Salsa Habanero, Yucatan Style, \$7.99.** And you can wash it all down with a real **Mexican Coca Cola** in a glass bottle, \$1.99.

**PLATO DE CHURRASCO, Artema, \$4.99:** These cute rectangular wooden platters can be used to serve steaks or to slice grilled chorizo or butifarrita for a shared tapa. They have a routed gutter to catch the juices.

**WINES FOR SUMMER** We've got great new refreshing white wines and rosés that are fantastic for summer parties on the deck.

**2005 Montecillo Blanco, Rioja, \$7.99:** This is a great everyday white with everything you could want from a white Rioja. Apple, pear and light citrus notes dominate in this Viura with an earthy complexity, perfect for food. USA Today describes it as "demure and delicious". And it's a steal at \$7.99!

**2007 Cermeno Malvasia, Toro, \$10.99:** The label reads 100% Malvasia but it's really got a splash of Viura in it too. Pale straw in color with ripe fruit aromas, this white wine is full bodied with refreshing apple, pear, spice and tropical fruit flavors. Dry on the finish, it is a tasty white wine, great for pairing with cow milk cheeses.

**2007 Vina Reboreda, Riberio, \$10.99:** The new vintage is even tastier than the last! A blend of 20% Treixadura, 20% Godello, 20% Torrontes and 40% Palomino, this inviting white offers up flavors of crisp green apple and rich watermelon. The 2007 harvest ripened all varieties to perfection, and this wine has fantastic aromas of dried floral with notes of slate. Crisp, aromatic and versatile, this dry white wine is unmatched with seafood.

**2006 Parès Balta Rosado Penedes**, \$9.99: Organic! This popular rosé is made from 82% merlot and 18% cabernet sauvignon. "Bright pink. Zesty redcurrant and strawberry on the nose, with an exotic twist of licorice. A smooth, fleshy rose, showing a range of berry flavors and finishing with a sweet character. This would be good with spicy foods." 87 points Steven Tanzer. This tasty rosé is being discontinued, so get it now while there's still some available!

**2007 Cune Rosado**, Rioja, \$11.99: Drinking this rosé reminds me of a spectacular July lunch we once had at a beach restaurant in Peñíscola. In the blistering heat, our bottle of chilled rosé was fresh, invigorating and paired perfectly with our grilled seafood. If you are a fan of crisp, dry roses with notes of strawberry and a beautiful garnet color, this is the one for you! Made from 100% tempranillo, this is the essence of refreshment on a hot day.

**2007 Lagar Alto**, La Mancha, \$8.99: This medium weight 100% tempranillo from La Mancha has Don Quixote and his horse Rocinate on the label. It's young and fruity with flavors of plum and cherry. It has the sweet tannins and a light finish of a summer wine. Try it slightly chilled on a hot day!

**2006 Callia Magna Shiraz**, Argentina, \$14.99: I couldn't resist this tasty Shiraz from Argentina. It's a new world style wine, dark red in color with luscious ripe berry fruit. Soft touches of coconut and vanilla coat the palate and leave a velvety mouth-feel. Tannic and smoky, anyone who likes a big Washington syrah will love this!

**2004 Finca Sobreño Crianza**, Toro, \$21.99: In the early 90's a group of Rioja winemakers became interested in Toro, convinced that top class wines could be made from the local Tempranillo clone. Using a combination of Rioja know-how, technology, attention to detail and old-vine plantings, they achieved almost instant success. The 2004 Crianza is made from 100% Tinta de Toro (Tempranillo) grapes which are hand picked and aged for 7 months in American oak. "The 2004 Crianza is a saturated purple in color, with lots of smoke, lead pencil and cedar on the nose. On the palate, it is full-flavored, layered and long. Outstanding value." ~ **90 points Wine Advocate**

**Perez Barquero Gran Barquero NV Fino** Montilla-Moriles \$19.99

Produced from 100% Pedro Ximenez grapes, this fino is from Montilla-Moriles and has been aged 8 to 10 years under flor. Due to the natural high sugar content in the PX grape, it is not fortified with neutral spirits. The New York Times' number 1 choice; it is elegant with intense aromas, flavors of dry fruit and slight tanginess.

Following is a link to the entire July 9 New York Times article about **dry Sherries**.

<http://events.nytimes.com/2008/07/09/dining/reviews/09wine.html?scp=1&sq=sherry&st=cse>

In Wednesday's Seattle P.I., Richard Kinssies reviews **2004 Muga Rosé** (\$13.99) and it's right on! [http://seattlepi.nwsourc.com/food/369985\\_winepick09.html](http://seattlepi.nwsourc.com/food/369985_winepick09.html)