

Summer Time in the City...Enjoy San Diego's Food, Wine, and Music Scene

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With the warm summer months upon us, graduation season coming to an end, and San Diego's spectacular weather making another fantastic debut, it's time to lighten up your wine selections and enjoy San Diego's vibrant food and music scene. San Diego has a packed calendar this summer with live concerts almost every weekend and starting July 1, the San Diego Symphony kicks off its Bayside Summer Nights Concert season at Embarcadero Marina Park, just behind the convention center along the San Diego Bay. The Bayside Summer Nights Concert Series is a wonderful opportunity to enjoy a variety of music, alfresco, dine on wonderful cuisine or enjoy your customized picnic dinner you create yourself, and the best part... sip your way through a bottle or two of our summer time wine favorites.

Village Vino, located in Kensington, was once again selected as the Best Wine Bar in San Diego by San Diego Magazine readers, for the fourth year in a row. To celebrate this illustrious honor, Village Vino has partnered with the San Diego Symphony to host and sponsor a **Summer Time in the City** Wine Bar at the Bayside Summer Nights Concert series. The Village Vino Wine Bar will pour some of the most highly rated wine selections of the season, many which are perfectly paired with summer time foods.

While enjoying the sounds of music icons as Diana Ross and Chris Botti, as well as entertaining Jazz artists and pop music compilations, belly up to the Village Vino Wine Bar at Bayside Summer Nights and order some of these perfect San Diego summer wine selections:

Cep Sauvignon Blanc from Sonoma Valley (\$32.00), from Hopkins Ranch in the Russian River Valley, this wine from the organically managed vineyard is a delightful fresh, clean and crisp white for summer sipping.



Lupé Cholet, Bourgogne Blanc, Burgundy France (\$35.00), this stunning white burgundy is a crowd pleaser due to the winemaker's careful selection of the grapes, light pressing, partial or total de-stemming, and cold maceration prior to fermentation, traditional French techniques used to produce a delicious wine at a reasonable price.

Swanson Vineyards, Reserve Chardonnay (\$34.00), soft and elegant, this Napa Valley reserve selection pairs perfectly with fresh seafood, antipasto plates, and fresh Honeycomb and Manchego Cheese. Perfect for a cool San Diego evening,

Terlano Vino Bianco,(\$34.00) This Italian classic hails from one of the most prestigious winemaking families in Italy. This winemaker produces some of the most sought after cellar worthy white varietals from Italy. Perfect to pair with grilled chicken and pastas.

Fontsainte Gris de Gris, Rose, Corbeires, France (\$26.00), from a sustainably farmed vineyard and one of the sunniest in the appellation of Corbières. This small production wine captures the essence of French Rose and is the perfect pairing to your San Diego summer BBQ.

Head High Winery Rose, North Coast, California (\$34.00) High Rose shows off tart cherry and flashy plum flavors with hints of flowers and wild herbs. Hello summer and cheers to this spectacular well balanced California Rose.

La Rochelle Pinot Muenier, Saralee Vineyard (\$32.00) With snappy red-fruit flavors and savory hints of smoke and underbrush, the wine shows great purity and freshness. Fire up the BBQ with this perfect summer red.