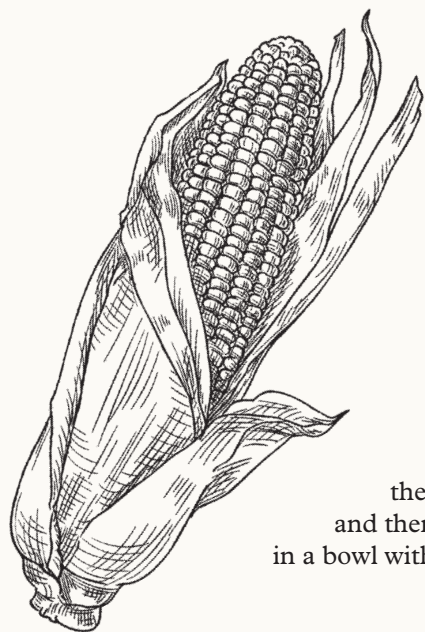


GRILLED CORN RELISH

BY TANYA HOLLAND

After tasting the Rampone from I Pástini, I can imagine sitting outdoors at a table facing the ocean with a chilled glass of this delicious, light white wine. The air is brackish, and a hint of honeysuckle or some other sweet floral scent is in the air. While sipping, I find enough acid on the palate to complement the bold, yet not overpowering flavors that I like. It's tart, but not enough to make you pucker. I have never been to the Puglia region of Italy; however, when I visited Tuscany for the first time, I cried when I left. I was touched by the warmth and generous hospitality of the people I met. Although I trained in France, I must admit I feel nostalgic when I eat Italian food. These flavors are really some of my favorites. Creamy polenta is probably number one—it's a little heavy and rich for summer, but leads me to think of corn for this pairing. In my humble opinion, grilling corn is one of the easiest and yummiest ways to enjoy it. Since August is the height of grilling season, I suggest this simple and versatile relish to complement your grilled chicken, seafood, or protein of choice. It's sweet, salty, and spicy, and, if you want, you can substitute basil for the parsley to make it more Italian, or cilantro if you're feeling a Latin vibe. Enjoy it with burrata, pasta, or on a flatbread with mozzarella if you want to stay in your Italian mode.



- 4 ears shucked corn
- 2 teaspoons extra-virgin olive oil
- 1 red onion, minced
- ½ cup packed Italian parsley leaves, chopped
- 1 tablespoon chopped jalapeño (or more to taste)
- 2 tablespoons red wine vinegar
- ¼ cup extra-virgin olive oil
- ½ teaspoon honey
- Sea salt to taste
- Fresh ground black pepper

Toss corn in olive oil and grill over medium heat until lightly charred and the kernels are fork tender. Allow to cool and then cut kernels from the cob. Toss in a bowl with the remaining ingredients.

Serves about 6



Tanya Holland is the founder of the famed Brown Sugar Kitchen restaurant and author of *Tanya Holland's California Soul*, *Brown Sugar Kitchen*, and *New Soul Cooking* cookbooks. She currently sits on the Board of Trustees of the James Beard Foundation and is the Chef/Chair of the Awards Committee. She holds a B.A. in Russian language and literature from the University of Virginia, and a Grand Diplôme from La Varenne École de Cuisine in Burgundy, France.

ADVENTURES



August 2024

2021 VALLE D'ITRIA *BIANCO* "RAMPONE" • I PÁSTINI

Minutolo is one of those indigenous Italian grapes that nearly went extinct a few decades ago but thankfully didn't because of a small band of dedicated Puglian growers. At the heart of this group was the Carparelli family of I Pástini, who thought the white grapes in this red-wine-heavy region were underappreciated despite their outstanding promise. The Carparellis founded I Pástini in the Valle d'Itria—Puglia's white wine enclave—in 1996 first and foremost to resurrect and promote grapes like Minutolo, which, in their hands, yield dreamy coastal quaffers like this Rampone. All sea breeze and lime zest, this ethereal *bianco* delivers impressive finesse despite its concep-

tion under the hot southern Italian sun. Pair it with just about any seafood dish, from fried clams to spaghetti alle vongole, or even with a simple pesto for an exquisite late-summer meal.

—TOM WOLF

\$28.00 per bottle

\$302.40 per case

LEFT Gianni Carparelli.
© I Pástini

COVER Sylvain Fadat of
Domaine d'Aupilhac. © Gail Skoff









2021 LANGUEDOC *ROUGE* "LOU MASET" • DOMAINE D'AUPILHAC

Lou Maset is named "Lou Maset," a reference in Occitan to the old stone hut standing amid Domaine d'Aupilhac's vines, is such a fitting nod to its spirit. When Sylvain Fadat guides it through the vinification and aging process in the cellar, he is, in part, inspired by the hundreds of vineyard hands and harvesters who, over the decades, have paused in the hut's shade for a bite of *saucisson* or baguette and washed it down with a few sips of fresh and vibrant *rouge*. Of course, Sylvain is inspired by all kinds of other scenarios that benefit from such a lively southern blend, too. An avid hunter, he's always in need of a chillable red to accompany the seasonal game, right off the grill. And surely he must know how well suited Lou Maset is to festive gatherings, from pot-lucks and book club meetings all the way to weddings! Blending his region's great red grapes from young vines, he perennially aims to bottle as youthful and exuberant an expression of the Languedoc as possible—and, once more with the 2021 vintage, he's nailed it.

\$24.00 per bottle

\$259.20 per case

Pairs well with chicken liver salad,
slow-cooked pork,
and polenta with wild mushrooms.

					
2021 Valle d'Itria <i>Bianco</i> "Rampone" I Pástini	Minutolo	Vines planted in 2001 Red clay, limestone	Serve <i>cold</i> 48–52°F Decant optional	White flowers, lemon verbena, lime zest Elegant, creamy, generous	Drink now
2021 Languedoc <i>Rouge</i> "Lou Maset" Domaine d'Aupilhac	40% Grenache, 40% Cinsault, 10% Carignan, 5% Syrah, 5% Alicante Bouchet	20-year-old vines Limestone	Serve <i>cool</i> 56–60°F Decant optional	Dark fruit, spices, <i>garrigue</i> Lithe, exuberant, versatile	Drink now

KERMIT LYNCH WINE MERCHANT

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