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red wine in summer? absolutely!

# WHAT TO PAIR WITH WINE THIS SUMMER?



timeless wines. trusted advice.

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## Grilled salmon + Pinot Noir



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Grilled salmon or cedar-plank salmon and Pinot Noir.  
Bright acidity + silky texture = a perfect balance of richness  
and smoke.

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## Burgers or beef + Rioja or Chianti



Burgers, grilled steak, or beef kebabs and spanish  
Rioja or Chianti.  
Their lively acidity and herbal notes refresh the palate  
—especially under the sun.

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## Bbq ribs or steak + Zinfandel



Zinfandel's bold fruit and peppery spice mirror smoky  
barbecue ribs and grilled steak.  
Soft tannins + Juicy texture make it a summer  
cookout star.

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## Summer veggies + Malbec



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Grilled eggplant, squash, or mushrooms and Malbec.  
Its rich fruit and balanced acidity complement those  
caramelized edges beautifully.

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# *Le Pin 2016*

a vintage wrapped in mystery and power



RARE FACTS EVERY  
COLLECTOR  
SHOULD KNOW

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# *Fact 1*

## 2016 WAS ONE OF LE PIN'S FINEST MODERN HARVESTS

A long, dry season allowed for slow, ideal ripening



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## *Fact 2*

### LE PIN 2016 RECEIVED NEAR-PERFECT SCORES FROM TOP CRITICS

Critic Scores:

- James Suckling – 100 POINTS
- Vinous Antonio Galloni – 99 POINTS
- Jeb Dunnuck – 99 POINTS

