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Complement
YOUR SUMMER
GRILLING

We've selected three fresh and flavorful catches, perfect for grilling or steaming. Pair them with this impressive release from Capture Wines, a fine, Bordeaux-style Sauvignon Blanc with extraordinary balance and a long finish.

CATCH OF THE DAY

CAPTURE LES PIONNIERS SAUVIGNON BLANC 2009

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Captûre Les Pionniers Sauvignon Blanc 2009

Twenty-five hundred feet above Alexander Valley lies the place Captûre calls home. And when Tara Sharp recently stopped by our office to share their two different SBs, it was winemaker Denis Malbec's effort with their Les Pionniers bottling that really impressed us. Of course, we weren't all that surprised that Denis—who grew up at Chateau Latour in Pauillac, France—could create such a fine, Bordeaux-style SB. What did surprise us was that Denis fermented the '09 entirely in stainless steel; you'd never guess it from the rich mouthfeel—a result of aging it on the lees for five months. 360 cases produced. USA

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★★★★★ 0.0 (No reviews)

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By [Kerrin Laz](#), Dean & DeLuca's Wine Director

With only a few summer weekends left in 2010, I highly recommend lighting up your barbecue at least one more time and having a cookout. What's AS important as the meats you toss on the fire is the wine you pour in your glass- at least that's the case for me living in the Napa Valley. The quality of your meat, veggies and side dishes is crucial and the wine you're planning to enjoy should not play second fiddle to these foods. Here are a few pairings not to be missed...

Capture Les Pionniers Sauvignon Blanc 2009 with [Catch of the Day](#)

We all know that white wines tend to pair well with seafood. You could even venture to say that Sauvignon Blanc, with its lemongrass, zesty nuance sets the bar for a solid pairing with a grilled fillet. Try the 2009 Capture Les Pionniers Sauvignon Blanc with the Catch of the Day. The firm, layered style of the SB will stand up to the Atlantic Salmon from Scotland, European Sea Bass and NC Rainbow Trout with ease.

