

Crystal Springs Resort's Wine Team Lists The Top 8 Best Spring & Summer Wines of 2023

Suggestions Range from the Perfect Picnic White Wine & a Rosé Alternative to a Sparkling Red Blend & a Great Côtes-du-Rhône

With picnic weather upon us and National Wine Day on Thurs., May 25th, one of the country's top sommeliers, located at Crystal Springs Resort, has put together a list of the best spring and summer wines of 2023. Unbeknownst to many, Northern NJ boasts the largest wine collection in the NYC area at [Crystal Springs Resort](#) in Hamburg, NJ, just 80 min outside NYC., and Wine Director & Sommelier Susanne Wagner has reviewed [Restaurant Latour](#)'s impressive 45,000-bottle Wine Cellar to come up with a wine for every palate. This year's list ranges from the perfect picnic white and a Rosé alternative to a sparkling red blend and a great Côtes-du-Rhône. All wines are available in The Curator, the resort's recently opened boutique bar room.



WHITE WINES FOR SPRING & SUMMER 2023

Broadbent, Vinho Verde, Portugal

Vinho Verde, the most popular white wine from Portugal, is a deliciously refreshing, light wine. "Verde", meaning "Green" refers to the hints of lime color. It is an **ideal warm-weather wine**, excellent for lunch and picnics, or an evening aperitif. It makes a brilliant pairing with any fish, shellfish and poultry.

\$20 per bottle

Fuhrgassle-Huber, Wiener Gemischter Satz, Klassik, Vienna, Austria

While there are excellent Rieslings and Grüner Veltliners from the Wien vineyards, the area is most famous for its specialty, the Gemischter Satz (translated – a mixed set). Balanced, fruity, and delicious, **often drunk in Vienna instead of Rosé.**

\$25 per bottle

Bernard Fouquet, Vouvray, Cuvée de Silex, Loire (Chenin Blanc)

This is a low yields and organic wine, fermented and matured in stainless thermos-regulated vats. There's some residual sugar, which makes it so easy to sip on. 50-60 year-old vines. Entirely hand harvested. Bouquet of pear, green apple, quince, and melon that develops notes of mineral and honey. Expressive and exceptionally well balanced on the palate with lots of lemon and a trace of anise. **An absolute steal at this price point.**

\$40 per bottle

Crémant du Jura, Brut-Comte, Clavelin, Jura, France (Chardonnay)

From a single parcel of Chardonnay in very high limestone soil, they make their **sparkling wine**, Brut Comte. Entirely hand-harvested. Whole clusters are gently pressed. Following natural alcoholic and malolactic fermentation, a second fermentation is done in bottle to produce CO₂; same method as in Champagne production. Bottled with Swiss corks.

\$35 per bottle



RED WINES FOR SPRING & SUMMER 2023

BBQ (Best Bubble Quality) Red Sparkling Wine, Quinta de Sao Roque, Portugal

The Baga grape plays a major role in this refreshing sparkling red blend. It highlights the freshness and bright fruit. Made just like Champagne. This is for everybody who's not willing to drink a light white on a **hot summer day**.

\$25 per bottle

Tenuta Olim Bauda Grignolino d'Asti, "Isolavilla" Piedmont, Italy (Grignolino)

This is the lightest red wine I have recently tasted. The wine is from vineyards located between Asti and Cassale Monferrato in sandy/limestone soils with southern exposure. Fermenting in stainless tanks and aged in old oak. The fine and delicate bouquet offers notes of brushwood and dried flowers, often accompanied by characteristic scents of white pepper. Lively and tart on the palate, but refined, with nice tannins and a hint of smoked almond on the finish.

\$25 per bottle

Domaine Saint-Damien, "La Bouveau", Côtes-du-Rhône, France (80% Syrah, 15% Cinsault and 5% Viognier)

This is a great Côtes-du-Rhône that wine lovers should seek out. La Bouveau is up-front, balanced, and ready to go, with the purity and freshness of the vintage as well as lots of Southern Rhone character with its garrigue, pepper, strawberry, and black raspberry aromas and flavors.

\$30 per bottle

Domaine de Sabbat, Cuvée Orchis, Catalanes, France (Grenache)

Sylvain Lejeune produces **organic and natural wine with no filtering or adding of sulfites at bottling.**

Intense ruby color with an ample bouquet of oak spice, earth, and dark red fruit. A lovely, pronounced acidity on the palate with ripe tannins across a velvety texture, followed by a medium-long finish. Look for flavors and aromas of cooked fruits, leather, oak, vanilla, cloves, and bay leaf. Unfiltered and biodynamic.

\$30 per bottle

All these wines are available in The Curator only.

About Restaurant Latour's Wine Cellar at Crystal Springs Resort

As one of the premier wine cellars in North America, the Crystal Springs Resort Wine Cellar's architectural marvel encompasses nine interconnected chambers which house one of the world's best wine collections. Built by Resort founder and visionary Gene Mulvihill, this one-of-a-kind collection is lovingly curated by Chief Operating Officer Robby Younes and Wine Director Susanne Wagner and includes essentials, rarities, astute selections and stunning values from around the world.

The cellar's many-chambered catacombs hold extensive verticals of top estates in Bordeaux, Burgundy, Rhone, Italy and California. Featuring 6,000 labels in its leather-bound list, the Wine Cellar has won multiple prestigious awards, including the *Wine Spectator* Grand Award every year since 2006. Visit us for a private wine tasting or enchanting meal in this unique setting.

The Cellar's most expensive bottle is a red 1900 Château Latour magnum, priced at \$82,500. Its oldest bottle is a Château Latour from 1888, priced at \$15,000 for a bottle. Wine Director & Sommelier Susanne Wagner offers wine tastings and recently opened [The Curator](#), a boutique bar room, to offer more personalized wine shopping experiences.

Guests must be 21 and over to dine in The Wine Cellar.

About Crystal Springs Resort

The Northeast's largest four-season golf, spa and culinary resort, Crystal Springs is located in the Kittatinny Mountains in Northern New Jersey, 43 miles from New York City. The 2 hotel resort (Grand Cascades Lodge & Minerals Hotel) is known for its culinary program, hosting the internationally recognized New Jersey Wine & Food Festival and boasting 10 seasonally inspired dining venues that feature more than 130 locally sourced menu items, highlighted by 4-star [Restaurant Latour](#) and its world famous Wine Spectator Grand Award winning wine cellar. Other amenities include two full-service luxury day spas; state-of-the-art Minerals Sports Club; multiple indoor and outdoor pools, including the tropical Biosphere Pool Complex with lush foliage and freeform nature pools, and six championship caliber golf courses including New Jersey's #1 public course, Ballyowen (Golf Week, Golf Advisor, NJ Monthly). In addition to serving thousands of hotel guests, Crystal Springs Resort annually hosts hundreds of weddings, special events and corporate meetings. For more information, visit www.crystalgolfresort.com or call 844.205.1857.