

# Robb Report

## 9 Stellar Wines to Drink at Your Labor Day Barbecue

Toast the end of summer in style.

MIKE DESIMONE AND JEFF JENSSEN

No barbecue is complete without plenty of red wine on hand. In addition to some bold Napa Cabs to pair with well-marbled cuts of beef, offer your guests something off the beaten track like Syrah, whose fruit and spice flavors are always a good match with ribs or brisket, Merlot, which has softer tannins than Cabernet, or Tempranillo from Spain, which straddles pairing possibilities from pork to lamb to beef. Here are nine great choices to get the party started.

### Gentleman Farmer 2019 Napa Valley Red Wine

If you're looking for more of a wine and food experience rather than a standard wine tasting while visiting downtown Napa, make sure to call on partners Joey Wolosz and Jeff Durham at their "Bungalow by Gentleman Farmer," a restored 1926 California Craftsman bungalow where Jeff tells Robb Report they "host private and entertaining experiences of food, wine, magic, music, and more." You can also taste their wines while at the bungalow and we most definitely enjoyed tasting their 2019 Napa Valley Red Wine. It is a blend of 93 percent Merlot and 7 percent Cabernet Sauvignon and has aromas of bright red cherry, red plum, and a whiff of cherry pie with flavors of cherry cola, cassis, black raspberry, and dried Mediterranean herbs. The tannins are soft and silky and the finish goes on for days.

**BUY NOW: \$77**

