

When School's Out and "They're Here": It's L'Ecole



When the family “cats and dogs” show up “on holiday” (as they say in the U.K.), why not serve something that goes well with just about everything on the grill? Not too heavy, not too tart, not too “catty”, and not too wimpy, [L'Ecole](#) (French for The School) [Cabernet](#) from Walla Walla Washington is just the ticket.

You can serve this wine with just about everything, except fish and seafood, and rarely receive a negative comment. It's just an artistically balanced example of what a good Bordeaux wine would be if crossed with a North American blend of fruit and earthiness.

Because it will stand up to steaks and barbeque concoctions, it is the perfect choice to simply buy as many bottles as needed for your guests and just turn them loose. It will be quickly consumed with your spread and will blend in as a condiment to the whole hoopla.

So kick back and enjoy, and be inspired by whatever reason for time off with your buds to appreciate the rewards of a job well done. Also, here's to our friends at L'Ecole, may you continue to produce this stuff for years to come! We certainly like what their school has to teach.

You can get it at [AJs](#) and it's priced between \$28 and \$35. Their wines also are featured at [Total Wine](#) in a similar price range.

Serve slightly chilled from the fridge after 20 minutes (60-65 degrees). This one doesn't need a lot of coaxing to open up, the flavors are there right away.