

Bandit®

THE OPRAH
MAGAZINE
LIVE YOUR BEST

Dr. Katz's
Top 10
Food Rules
(tape 'em to
the fridge)

Eat B
Delectable advice, easy

(GREAT POURS)

Thinking Inside the Box

WINE IN A BOX used to be the equivalent of ham in a can: best avoided outside of a fallout shelter. But a new wave of premium-quality boxed wines is earning praise from oenophiles, who also love the cool, eco-friendly packaging and long shelf life. *O* asked Tyler Colman, author of *A Year of Wine: Perfect Pairings, Great Buys, and What to Sip for Each Season*, for his recommendations. —RACHEL MOUNT



FOR A WEEKNIGHT SUPPER
Black Box Sauvignon Blanc (New Zealand, \$25 for three liters)

"It's the one you want to drink on the deck, when it's hot hot hot outside," Colman says of this bright, citrusy treat. Serve with grilled seafood.

FOR A SUNDAY BRUNCH
Yellow+Blue Rosé (Spain, \$12 for one liter)

"You'll love the summery hints of strawberry in this organic vintage," Colman proposes a niçoise salad as a breezy lunch match.



FOR A BACKYARD COOKOUT
From The Tank Vin Rouge: Côtes du Rhône (France, \$40 for three liters)

This deep, dark red is produced by a cooperative of family-owned French vineyards. "I'd be very happy to serve this with grilled meats and burgers at my barbecue this summer," Colman says.

FOR A PICNIC ON THE BEACH
Bandit Chardonnay (California, \$9 for one liter)



FOR A PICNIC ON THE BEACH
Bandit Chardonnay (California, \$9 for one liter)

Pack this low-key wine for an outdoor meal or a weekday aperitif. It's oaky, smooth—and delicious with crab cakes, says Colman.



To find these wines, go to wine-searcher.com.