



The International
Wine Review
iwinereview.com

No.
66

SPECIAL ISSUE

MAY/JUNE 2018

AVAILABLE ONLINE ONLY

THE WORLD OF

Rosé

Top Rated Rosés of 2018 • Tasting Notes & Ratings • The Grapes & Wines + Much More

The World of Rosé

Introduction



The world of rosé wine is huge. It includes many countries and even more grape varieties made in a wide range of styles, from bone dry to sweet, almost colorless to solid red, still to effervescent, and with fruit aromas and flavors that vary from fresh-picked to ripe and jammy. We've tasted hundreds of them, almost all dry, over the years. In this report, we try to synthesize what we've learned about dry rosé, and we provide tasting notes on 250 wines, most of which were released in 2018. Our listing of the top rated rosés and top value rosés for 2018 follow this introduction.

More and more dry rosés are being produced all over the world. Many of them come from traditional growing regions of France, Italy, and Spain. But increasing numbers are also being produced in North America—Pinot Noir rosé from Oregon, rosés made from Rhone varieties grown in Paso Robles and Lodi, rosés from hybrid grapes, and very high quality sparkling rosés from the Pacific and Atlantic coasts. We examine this amazing variety of rosé wine, from the blends of Provence and the Southern Rhone to the single varietals and blends grown elsewhere.

An important reason why the sales of dry rosé in North America are going through the roof is the improvement in quality over time. Rosé is, like Champagne, a winemaker's wine, and winemaking has improved dramatically over the past quarter century, ever since the first Provence winemakers began making their wines in a fresh, light style. We look at the changes in making rosé over time, from cool fermentation to

CONTENTS

Introduction	2
Acknowledgements	3
Top Rated Rosés of 2018	4
The World of Rosé	8
Rosé Over Time	9
Making Rosé	12
The Grapes & Wines	15
Provence Blends	16
Grenache	17
Mourvèdre & Cinsault	18
Pinot Noir	20
Bordeaux Varieties	20
Italian Varieties	20
Iberian Varieties	22
Other Varieties	23
Sparkling Rosé	23
Rosé and Food	26
The Market for Rosé	29
Tasting Notes and Ratings	32

The i-winereview.com is published by the International Wine Review, LLC. Our office is located at 6625 Old Chesterbrook Road, McLean, VA 22101. Our email is: info@iwinereview.com. Rates for individual online subscriptions are \$89 annually. Commercial online subscriptions for wine companies and member of the wine trade are \$149 annually.

Subscriptions include exclusive access to all online resources of i-winereview.com. Contact us about eligibility and rates. Subscriptions may be purchased online at www.i-winereview.com Individual reports are also available for \$15. Reproduction of the material contained herein, including copying, without written permission is prohibited by law. Media, wine importers, distributors and retailers may use brief portions of this material in its original form if attributed to the International Wine Review.

aging in oak and examine the growing trend to make what's called "intentional rosé" as opposed to rosé made as a by-product of making red wine.

In our survey of the principal grape varieties and growing regions of rosé we identify the top producers who make the best rosés year in and year out. With some exceptions, our focus in this survey is on wines available in the North American wine market. Many wine regions and most producers of European rosé never find their way to the shelves of the American wine store.

What do top rosés have in common? In our opinion, good quality rosés are young and fresh, not over-ripe. They have bright, preferably natural, acidity to convey freshness. They should have flavor, either light

or concentrated, but it should be there and be enjoyable. They should not have too much sweetness, acidity or oak flavor. In short, they should be fresh, flavorful, and balanced.

More than most wines, rosé is sipped and enjoyed by itself. But many complex, mineral-like, and more intensely flavored rosés make great companions for food. In our reviews, we note wines that are particularly well suited for sipping or quaffing versus having with meals. We also write about pairing food with rosé and suggest a variety of dishes for enjoying rosé throughout the meal.

American production and consumption of dry rosé continues to grow at exponential rates. With per capita consumption of rosé still less than half that of the UK and less than one-tenth

that of France, there's no reason to expect sales growth will diminish soon. We explore the worldwide and American market for rosé and the stylish ways in which producers are presenting their wines.

Rosé is trending upwards, not just in quantity but also in quality. Winemakers in Southern France have been taking rosé seriously for some time. The results can be seen in the glass. We're encouraged by the number of US winemakers who are also beginning to take rosé seriously, which means planting, farming, harvesting and vinifying specifically to make rosé wine. The industry is still in the early stages of this quality revolution, but it's making clear progress, which we find encouraging.

ACKNOWLEDGEMENTS

Many individuals and producer groups have helped educate us about rosé.

The Conseil Interprofessionnel des Vins de Provence (CIVP) plays an especially important role in its rosé research and dissemination activities, for which we thank them. Also well deserving of thanks is Elizabeth Gabay MW for her recent, scholarly book, *Rosé*. Many books have been published on rosé; Elizabeth's is the best. Also, we would like to express our gratitude to Herb Quady, Brian Dicker-

son, and Mike Zollo for their input on winegrowing for rosé. We also thank the CIVP, Oregon Wine Board, Atlantic Seaboard Wine Association, Lodi Winegrape Commission, Paso Robles Wine Country Alliance, and many importers and producers for helping us obtain rosé samples for this report. Finally, our warmest thanks to Contributing Editor Joel Butler MW for his advice and reviews and Contributing Editor Sandra Rosenhouse for her research and writing contributions to this report.

The Top Rated Rosés of 2018

Top Rated Rosés in 2018*

WINE	REGION
Acquiese 2017 Grenache Rosé	Lodi
Alexander Valley Vineyards 2017 Dry Rosé of Sangiovese	Alexander Valley, Sonoma
Bryn Mawr 2017 Rosé of Pinot Noir	Willamette Valley
Buil & Giné 2017 Rosat	Priorat
Carol Shelton 2016 Wild Thing Rendezvous Rosé	Mendocino
Château de L'Aumérade 2017 Rosé Cuvée Marie-Christine	Côtes de Provence
Château de Ségriès 2017 Rosé	Tavel
Château des Ferrages 2017 Roumery Rosé	Côtes de Provence
Château des Ferrages 2017 Mon Plaisir Rosé	Sainte Victoire
Chateau Gassier 2017 Esprit Gassier	Côtes de Provence
Château Musar 2014 Rosé	Bekaa Valley, Lebanon
Château Roquefeuille 2017 La Combe Rosé	Côtes de Provence
Château Roquefeuille 2017 "R" de Roquefeuille	Côtes de Provence
Clos Pegase 2017 Rosé	Napa Valley
Clos Solène 2017 La Rosé	Paso Robles
Cramoisi Vineyard 2017 Rosé Estate	Dundee Hills
Domaine Serge Laporte 2017 Les Boursicottes	Chavignol Sancerre
Enanzo 2017 Garnacha Rosado	Navarra

Gai'a 2017 Rosé	Nemea, Greece
Gramercy Cellars 2017 Rosé Olsen Vineyard	Yakima Valley
Gran Moraine 2017 Rosé of Pinot Noir	Yamhill Carlton
Iris Vineyards 2017 Chalice Estate Rosé of Pinot Noir	Willamette Valley
Jean Reverdy 2017 Les Villots	Sancerre
Keuka Spring Vineyards 2017 Dry Rosé	Finger Lakes
La Bégude 2017 L'Irréductible	Bandol
Lapostolle 2017 Le Rosé	Valle de Rapel, Chile
Left Coast Cellars 2017 Rosé	Willamette Valley
Leyda 2017 Pinot Noir Rosé	Valle de San Antonio, Chile
Maçanita 2017 Touriga Nacional em Rosé	Douro, Portugal
Mas de la Dame 2017 Rosé du Mas	Les Baux de Provence
Masi 2017 Rosa dei Masi	Venezie
McCay Cellars 2016 Rosé Reserve	Lodi
Miraval 2017 Rosé	Côtes de Provence
Mittelbach 2017 Tegernseerhof Rosé Zweigelt	Niederösterreich
Newport Vineyards 2017 Dry Rosé	Rhode Island
Opolo Vineyards 2017 Rosé	Central Coast
Quady North 2017 Rosé of Grenache	Rogue Valley
Soter Vineyards 2017 North Valley Rosé	Willamette Valley
Stinson Vineyards 2017 Rosé of Mourvèdre	Virginia

* Wines scored 91 points and higher.

The Top Rated Rosés of 2018

Top Value Rosés in 2018*

WINE	REGION
Belguardo Rosé	Toscana IGT
Domaine Bousquet 2017 Rosé Organic Grapes	Uco Valley
Domaine Poli 2017 Niellucciu Rosé	Ile de Beauté, Corsica
Foncalieu 2017 Piquepoul Rosé	Coteaux d'Enserune
Gai'a Rosé	Nemea
Gorman Winery 2017 Rosie Rosé	Columbia Valley WA
Herdade do Rocim	Alentejo
Isaac Ferandez 2017 Bovale Rosé	Utiel-Requena
Keuka Springs Dry Rosé	Finger Lakes
Lapostolle 2016 Le Rosé	Valle del Rapel, Chile
Librandi Cirò Rosato	Calabria
Monchiero Fratelli 2017 Vino Rosato Vignola	Langhe
Mt Beautiful Rosé	North Canterbury NZ
Murgo 2017 Etna Rosato	Sicily
Parparoussis 2016 Petite Fleur 2009	Achaia
Quady North 2017 GSM Rosé	Rogue Valley

* Wines priced \$16 or under and rated 90 points or higher.

The Top Rated Rosés of 2018

Top Rated Champagne & Sparkling Wine in 2018*

WINE	REGION
Analemma 2013 Atavus Blanc de Noirs Sparkling	Columbia Gorge
Benjamin Bridge 2013 Methode Classique Rosé	Gaspereau Valley
Bruno Paillard NV Extra Brut Rosé Première Cuvée	Champagne
Canard-Duchêne NV Authentic Rosé	Champagne
Charles Heidsieck 2006 Millésime Vintage Rosé	Champagne
Duval-Leroy NV Rosé Prestige	Champagne
Edoardo Miroglio 2013 EM Brut Rosé	Nova Zagora, Bulgaria
Flying Goat Cellars 2014 Goat Bubbles Rosé Solomon Vineyard	Santa Maria Valley
J Vineyards & Winery NV Brut Rosé	Russian River Valley
Laurent Perrier NV Cuvée Rosé Brut	Champagne
Mestres 2015 Cupage Rosé Reserva Especial	Cava
Mumm Napa NV Brut Reserve Rosé	Napa
Murgo 2014 Brut Rosé Metodo Classico	Sicily
Piper Heidsieck NV Rosé Sauvage	Champagne
Roederer Estate 2009 L'Ermitage Rosé	Mendocino
Serge Mathieu NV Brut Rosé	Champagne
Soter Vineyards 2013 Mineral Springs Brut Rosé	Yamhill Carlton
Szigeti 2012 Pinot Noir Rosé Sekt Brut	Neusiedlersee
Taittinger 2006 Comtes de Champagne Rosé Grand Cru	Champagne

* Wines scored 91 points or higher that we've tasted in the last 12 months.



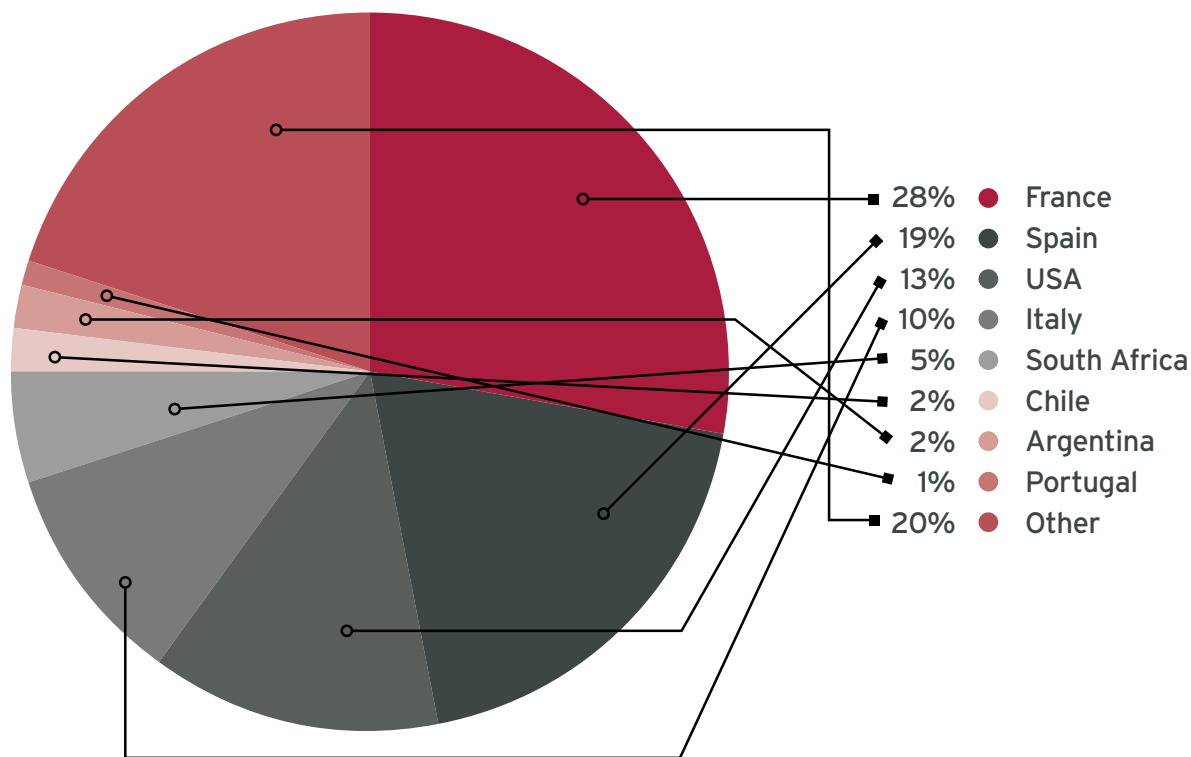
The World of Rosé

ROSÉ IS MADE AROUND THE WORLD, but just four countries—France, Spain, the US and Italy—account for almost three-quarters of the total 23 million hectoliters (hl) produced in 2016. Within France, Provence rosé production in 2016 accounted for 42 percent of the French total. It produced 13 million cases, one-quarter of which were exported, and the US was the destination for 43 percent of Provence rosé exports.

Worldwide production of rosé has been increasing; from 2002 to 2016 the volume increased by about 20 percent. France accounts for much of that growth, although the US, South Africa, and Chile also had significant increases in rosé production. On the other hand, Spain, Italy, and Portugal have reduced their production of rosé.

The rosé category includes both dry and sweet wines. A 2016 survey by CIVP and the Organisation Internationale de la Vigne et du Vin (OIV) found that about half (56%) rosé is dry, while the other half (44%) is off-dry (4-10 g/L residual sugar) or sweet (>10 g/L sugar). In the US, the production of off-dry rosé, the so-called blush wine category, has been decreasing, while the production of dry rosé has been increasing. US imports of dry rosé from Provence have been increasing very rapidly, from 123 thousand cases in 2010 to 1.3 million cases in 2016.

WORLDWIDE ROSÉ PRODUCTION 2016



Rosé Over Time

While rosé has become newly popular in recent years, it's a very old wine. In fact, the history of rosé prior to the Renaissance is pretty much the history of wine, as ancient wines were generally pale red in color. This was because white and red grapes were pressed together, grapes were pressed soon after harvest with little maceration time, and because of the custom to dilute wine with water.

The pink wines of earlier times bear no resemblance to today's rosés. These early wines were field blends placed in clay amphorae to ferment. The resulting

wine was oxidative and tannic as some stems, seeds and grape skins would remain in the juice when fermented, in addition to some sediment. The darker the wine, the more tannic and harsh the wine, so fruitier, lighter colored wines were generally preferred. Resin was often added to reduce oxidation, preserving it a bit longer. A number of additives such as gypsum, lye-ash, lead, spices, honey and herbs were added to mask foul tastes. Educated guesses as to what they were like suggest they were murky and vinegary, with a sharp and somewhat noxious taste.





Evolution of Claret

A preference for light colored, sweeter wines lasted well into the Middle Ages, when the light clarets from Bordeaux began to draw international attention. It was not uncommon at the time to plant several varieties of both white and red grapes to reduce the risk of crop failure. Wine would be made from field blends, pressing together grapes of different degrees of ripeness. These wines were called claret because of their light color. They became the rage in Britain when Bordeaux came under British control through the marriage of Henry II to Eleanor of Aquitaine in the 12th century. Clarets were highly prized in Britain, much more so than darker red wine, which some saw as inferior.

By the 18th Century the claret the British coveted had become the name of the deep red Bordeaux wine that is known today. Throughout the 19th century red wines were made increasingly darker and more concentrated, often by bleeding off some of the juice. The bled-off juice was used to make a pale red wine, rosé, for local consumption.

Southern France

Tavel earned its reputation as the “rosé of kings” as far back as the 13th century. It was the first region to establish a reputation for quality rosé wine, and it was the first to be recognized with AOC status in 1936.¹ Provence lagged behind Tavel in making rosé. In the 19th century it was more famous for its sweet Muscats, but that ended with phylloxera and the vineyards were replanted with higher-yielding Carignan and other varieties.

No single person was more important in establishing Provence’s rosé reputation than Marcel Ott, who purchased the Chateau de Selle in 1912, began bottling wine from estate grown grapes around 1930, and by 1938 was the first Provence producer to export rosé to the US. Inspired by ancient Greek amphoras, his son René created a unique bottle shape that is now the signature of Provence rosé. The Ott family and their Domaines Ott set the benchmark for Provence rosé, but they had few followers until later in the 20th century.

Towards the end of the Second World War, rosés again surged in popularity. In Provence, the re-establishment of tourism after the war gave impetus to the development of its wines (the first two Vin Delimité de Qualité Supérieure appellations were established). In 1987 Peter Mayle (who died earlier this year) published his chronicle about renovating an 18th century stone farmhouse in *A Year in Provence* that helped romanticize the lifestyle and rosé wine of the region. About the same time, winemaking started changing in Provence.

A light, delicate style called *pétale de rose* became wildly popular and cemented Provence and rosé in consumer’s minds. In 1999 the Centre Recherche et d’Expérimentation sur le Vin Rosé (CREVR) was created to do research and disseminate lessons learned about making rosé. Producers responded to increased demand by producing more and producing lighter, which became possible with the introduction of new technologies like bladder presses and reductive winemaking processes. Rosé became the most widely made wine of Provence, accounting today for about 90 percent of total wine production.



Lancers & Mateus

Two Portuguese wine makers (Mateus and Lancers) produced a sweet semi-sparkling rosé that became very popular with the troops at the end of World War II. Fernando van Zeller Guedes created Mateus in 1943 and sold it in a distinctive clay bottle. About the same time the José Maria da Fonseca estate began producing a wine called Faisca in squat ceramic bottles. The name was changed to Lancers for the American market and, like Mateus, was phenomenally successful and contributed to the popular impression of rosé as a sweet, inexpensive wine.

American Rosé²

No one knows who made the first American rosé. It could have been the light-colored wines made from the Mission (Listán Prieto) grape brought to New Mexico in the 16th century by the Spanish padres. The first recorded history of American rosé is from California, where the El Pinal winery in Stockton made a rosé from Zinfandel as early as 1858.³ Later in the 19th century, the Olivina Winery in Livermore made a white Grenache, and Dunfillan Vineyards in Sonoma made an Oeil de Perdrix Pinot Noir.

After WWII as soldiers returned home with new wine drinking experiences from Europe, Almaden introduced a Tavel style rosé made from Grenache; Almaden's winemaker Frank Schoonmaker says it was highly successful. In the mid-50s the Virginia Dare brand added an off dry pink wine to its portfolio. In 1962 Life magazine published a list of the best American wines that included rosés from Almaden, Buena Vista, Charles Krug and Mayacamas.

Several California producers made dry rosés in the 1970s, although they were more likely to be called oeil de perdrix or vin gris than rosé. But that changed with the phenomenal success of Sutter Home White Zinfandel [see sidebar]. Other vintners copied Sutter Home's recipe. Sebastiani introduced a white Pinot Noir called Eye of the Swan in 1975, and Almaden created a new sparkling Eye of the Partridge. Rosé, renamed "blush wine", became increasingly popular in the 1980s. While off-dry blush wine sales have since fallen in the US market, they represent a significant portion of US rosé exports.

Off-dry white Zinfandel is still a large part of the American market for rosé wines, but over the past decade consumer tastes have shifted to dry rosés. While many of them are imported, mostly from France, Spain and Italy, the number of US producers has been growing, too.

THE BIRTH OF WHITE ZINFANDEL



In the early 1970s, with the encouragement of Sacramento grocer, Darrel Corti, Bob Trinchero of Sutter Home Winery made a dry rosé which he labeled "Oeil de Perdrix: A White Zinfandel Wine" from the free run juice that was bled off during crushing to further concentrate his red Zinfandel. In 1972 the fermentation of Oeil de Perdrix stuck, leaving a wine with 2 percent residual sugar that Trinchero marketed, thus initiating the White Zinfandel craze. This led to increased plantings of Zinfandel plantings, especially in warmer growing areas of the Central Valley. In Lodi, Tokay vines were grafted over to make way for White Zinfandel. By the 1980s there were over 115 brands of White Zinfandel (nicknamed "Chateau Cash Flow" by happy growers) on the market, and Sutter Home was producing 4 million cases of the wine by the mid-1990s.

The rush to make serious dry rosés has spread throughout the country, and nowhere has rosé been taken more seriously than in Oregon where most rosés are made mostly of Pinot Noir.⁴

1. The Appellation d'Origine Contrôlée has since been replaced by the Appellation d'Origine Protégée (AOP), the top quality level of French (and European) wine, according to EU regulations.

2. While we wrote about the creation of white Zinfandel in our report *California Zinfandel: A New Look*, much of the other historical information about California rosés we learned from Elizabeth Gabay's excellent book *Rosé*.

3. Charles Lewis Sullivan (2003) *Zinfandel: A History of a Grape and Its Wines*.

4. Our annual review of rosés in 2017 focused on Pinot Noir; the article can be found on the iwinereview.com blog.

Making Rosé

Today's rosés are refreshing wines with attractive pink colors; clean, fresh fruit aromas and flavors; and good balancing acidity. They are better, and fresher, than the rosés of the past. But, as our tasting notes show, they still vary in quality. One rarely finds oxidized rosés today, but some taste over-ripe, while others have hard acidity, and a few suffer from over-oaking. In this section, we look at the factors that are the most important determinants of quality today.

The Rosé Vineyard

Many elements affect the quality of fruit that goes into all wines: soils, exposures, varieties and clones, vine age, canopy management, yields, harvesting decisions, etc. While it's common in Provence to plant for rosé by selecting vineyard sites suited to each grape variety, it's not common elsewhere unless one is planting for sparkling rosé.

As with making other wines, the goal of the rosé winegrower is fruit that has good ripeness and flavor while retaining acidity. Mild temperatures during ripening help sugars accumulate gradually and minimizes the uneven ripening that some varieties like Grenache are prone to. Herb Quady, an American winegrower who does plant for rosé, places his rosé grape



varieties where they wouldn't get ripe for making a red wine. His Grenache rosé is an example. East facing slopes and sites cooled by the river in Southern Oregon's Applegate Valley help moderate temperatures and ensure slow even ripening. Luisa Ponzi reports that she, too, has changed the sourcing of fruit for her Pinot Noir rosé, selecting higher elevation sites that give greater consistency, freshness and juicy acidity.

Red grapes harvested at low Brix show less varietal character than they do when picked at high Brix for red wine. Still, grape varieties differ in terms of flavor, sugar levels, and acidity. They also differ in terms of color and skin thickness and tannins. We discuss some of the characteristics of different varieties in the following section of this report.

Vineyard management is also important for growing grapes for rosé. Herb Quady trellises his vines to partially shade the fruit to avoid excessive tannins and bitterness. He likes the fruit to get indirect light rather than

direct exposure and opens the canopy to promote cooling air movement. He also crops his rosé parcels at higher yields than red wine parcels of the same variety. Higher yields help delay ripening and lower the concentration of anthocyanins so the wines are lighter and more delicate.

No decision is more important than the time to harvest. Rosé producers seek a combination of freshness and fruit intensity. Picking earlier gives good acidity but runs the risk of poor flavor development, while picking later gives flavor but also the risk of low acidity and a flabby wine that may need to be acidified. Picking at the optimal time gives both good acidity and good flavor. Producers who pick for rosé (as opposed to those who pick for red wines and then make rosé as a byproduct) usually do so a couple of weeks before harvesting grapes for red wine.

Harvesting is done either by machine or by hand. Machine harvesting has the advantage that it can be done at night

when temperatures are low, and it can be done quickly when grapes are optimally ripe. Newer harvesters can sort and destem in the field and deliver fruit to the winery ready for pressing. Hand picking on the other hand permits the picking of whole bunches with less bruising and damage to the berries.



Direct Pressing, Maceration & *Saignée*

One approach to making rosé is to directly press the grapes as one does in making a white wine. The grapes (destemmed or whole cluster) are pressed upon arriving at the winery, and the juice is immediately separated from the skins. It's important the pressing be gentle and carefully watched as acid can drop off quickly at higher pressures. Gentle pressing, of whole clusters especially, also avoids the polyphenols that contribute to bitterness. The dark pigment of the skins imparts a pale color to the juice and the wine. Rosés

made entirely from direct press rosés are often called *vin gris* like Randall Grahm's Bonny Doon Vin Gris de Cigare Rosé. Many Provence rosés are made mostly from direct pressed grapes, which explains their light colors and delicate flavors.

The most popular method of making rosé, especially in the US, is preferment maceration—crushing the grapes and leaving the juice in contact with the skins for several hours before removing the skins (i.e., complete *saignée*) and fermenting the juice. Phenolics in the skins contribute more intense aromas and flavors, depending on the length and temperature of the maceration and the grape variety. Most producers today macerate at low temperatures. Short macerations result in very light colored wines (e.g., Provence), while longer macerations, especially those using very dark skinned grapes, create more anthocyanins that result in darker wine colors (e.g., Tavel). Many Provence rosés are a blend of direct press and preferment maceration; the Côtes de Provence appellation in fact requires a minimum of 20 percent of its rosé be made this way. As discussed below, a variant of this technique is to do extended macerations on very light colored grapes as producers in the Oslavia part of Italy's Friuli Venezia Giulia region do with Pinot Grigio.

Both direct pressing and rosé made from briefly macerated grapes are sometimes referred to as "intentional rosé." Whatever method is used to make rosé,

the best producers do gentle pressing of the fruit and maceration in oxygen free environments to retain delicate aromas and prevent oxidation, which is especially important with the Grenache grape.

A third way of making rosé is partial *saignée*, which is sometimes a byproduct of making red wine. In this case, grapes are crushed or partly crushed into tanks to make red wine, but after a period of time ranging from hours to days some of the now pink colored juice is pulled off, or bled, and then fermented like a white wine. This process both concentrates the red wine still in the tank and also produces a rosé. Since rosé made this way comes from grapes harvested at higher Brix for making red wine, partial *saignée* rosés often have lower acidity, higher alcohol, and bolder, riper flavors. Winemakers may need to add tartaric acid at the beginning of fermentation to obtain balanced wines using this process, and sometimes the wines need to be watered to lower alcohol levels.

Fermentation, Sugar and Alcohol

Rosé today is fermented at low temperatures to preserve and retain the delicate, fruity character of the wine. Most producers use commercial yeasts to reduce the risks of cold fermentation and to ensure a consistent house style. A wide variety of

yeasts are available to help the winemaker attain the style of wine desired.⁵

Rosé wines can either be fermented dry, or fermentation can be stopped, resulting in an off-dry wine that has a lower level of alcohol. Provence regulations prohibit residual sugar levels higher than 4 g/l. CIVP surveys reveal that almost half the world's rosés exceed that level. Vinho Verde rosé from Northern Portugal can be off-dry and low in alcohol. The off-dry Broadbent Vinho Verde Rosé, for example, has just 10 percent alcohol. Sutter Home's famous White Zinfandel is also about 10 percent alcohol. Italy also makes some partially fermented rosés, like Colli Euganei's Baci Dolci, which has just 6 percent alcohol.

Off dry or sweet white rosés (sometimes called blush wines) can also be made by adding concentrates or red wine, in which case alcohol levels will be higher. The European Union recently banned blending red and white wines to make rosé. However, in the Champagne region most sparkling rosé is made by blending in still red wine.

Many, if not most, rosés are blends of grape varieties, in which case they either coferment the varieties or ferment separately and later blend. Some winemakers argue that cofermenting gives better integration. In the Rioja region of Spain it's common to coferment Garnacha and the higher acid white variety Viura.



Aging Rosé

Most rosé wines are fermented and aged in stainless steel with about two months on the lees prior to bottling. However, a number of producers today ferment and/or age their rosés in either cement or oak. Bandol's Château Tempier ages its rosé made mostly from the Mouvedre grape in cement vats for 8 months. Château du Pibarnon partly ages its rosé in amphora. And increasing numbers of producers are fermenting and aging their rosés in oak, almost always neutral oak. This is quite commonly done with the Pinot Noir rosés of Oregon. Most oak aging is kept short and done in neutral oak, but at the Château d'Esclans the enologist Patrick Léon uses lightly toasted, all new 600L barrels to age the Garrus rosé. And in Rioja producer Lopez de Herédia ages its Viña Tondonia Rosado in barrels for 4 and a half years, followed by extensive aging in bottle.

Barrel aging gives rosé longevity. Indeed, rosés with extensive oak treatment require more time in bottle to integrate and become ready to drink. In contrast, the low phenolic levels of most unoaked Provence-style rosés make for a short shelf life.

Rosé from White Grapes

In Italy's Venezia-Friuli-Giulia region, it's common to make a rosé called *ramato* (copper) from the lightly colored Pinot Grigio grape. Attems, for example, makes a Ramato Pinot Grigio that sees 24 hours on the skins, resulting in a light red color, while the ramato from Bellanotte is macerated on the skin for three days and matured 50/50 in stainless steel and oak barriques. La Castellada does even longer maceration on the skins, 15 days, plus three years of barrel aging.⁶

5. See Gabay (2018) for an extended discussion of yeasts and rosé.

6. Read more about Italy's *ramato* wines in our Report #63 *The Wines of Friuli: Collio's Special Whites*.

The Grapes & Wines

A rosé wine can be made from almost any dark-skinned grape. But that doesn't mean that they're all equally good. In this section, we focus on the grapes that make rosé and the best producers of rosés made from those grapes. However, we start off with the rosé world's most famous rosé category made from a blend of several grape varieties.





Provence Blends

As tastes for rosé have evolved from sweet to dry and dark to light, the Provence style has become almost synonymous with rosé to many consumers. Since 1990, improved winemaking, marketing by the CIVP, and the creation of the CREVR to disseminate lessons learned have been instrumental in creating the Provence style and making Provence the most important rosé producing region in the world.

Provence rosés are usually pale in color and dry with floral, berry and citrus aromas and flavors and bright acidity. Provence regulations require that rosé be a blend of permitted grape varieties. In general, no two grape varieties can comprise more than 90 percent of the blend. Grenache is the dominant grape with Cinsault, Syrah, Mourvèdre, Tibouren and

other varieties playing a supporting role. The lightly colored Tibouren, unique to Provence, is low yielding and ripens early albeit unevenly. It reputedly contributes a *garrigue* element. Tibouren usually plays a minor role in the Provence blend, except in the Fréjus sub-appellation of Côtes de Provence.

White varieties can be as much as 20 percent of the blend. Residual sugar can be no more than 4 g/l, but the best wines are fermented dry.

Provence is a complex region comprised of 7 large, varied appellations, all of which can and do produce rosé. It has 26,500 ha under vine, 600 producers, and makes 185 million bottles of wine annually, 89 percent of which is rosé. In terms of quantity of rosé produced, the most important appellations

are Côtes de Provence, Coteaux d'Aix-en-Provence, and Coteaux Varois en Provence. In addition, within the Côtes de Provence there are four sub-appellations (denominations de terroir), including Sainte-Victoire as well as another AOC, the very warm Les Baux-de-Provence.

Côtes de Provence is the largest of the appellations, producing about 75 percent of all the wine produced in Provence, mostly rosé. Coteaux d'Aix-en-Provence produces mostly red wine; rosé accounts for about 35 percent of total production and often includes the Counoise grape. Provence rosés vary widely in price. Very good ones can be found under \$20, but new luxury rosés like Chateau d'Esclans are over \$75. We list some of our favorite producers and their top wines below.

Top Rated Provence Rosé Producers

PROVENCE	WINES
Château de L'Aumérade	Rosé Cuvée Marie-Christine
Chateau d'Esclans	Garrus, Whispering Angel
Château des Ferrages	Mon Plaisir, Roumery
Chateau Gassier	Esprit Gassier, Le Pas du Moine (Sainte-Victoire)
Château Roquefeuille	La Combe, "R"
Domaines Ott	Chateau de Selle, Clos Mireille
Mas de la Dame	Rosé du Mas
Miraval	Rosé
Secret Indulgence	Digression

Provence Blends Outside Provence

The Provence blend of Grenache, Cinsault, Syrah, and Mourvèdre can also be found outside Provence, both in other parts of France and other countries. One of the top quality rosés in this report is made at Clos Solene in Paso Robles by the young French winemaker, Guillaume Fabre, using Grenache, Mourvedre, Syrah, and Cinsault. Robert Hall, also in Paso Robles, makes another rosé with the same varieties, plus Counoise. Other highly regarded California producers of Provence blends include Randall Grahm's Bonny Doon and Tablas Creek. In the Northwest US, Gramercy Cellars in Washington State's Yakima Valley makes another Provence blend rosé, and Herb Quady makes a GSM rosé in Oregon's Applegate Valley. The Lapostolle rosé from Chile's Rapel Valley is another, very successful wine made from the traditional Provence blend.

Grenache

The Grenache grape is the world's most popular for making rosé. Grenache is a vigorous grape variety and a prolific producer of fruit. Its light pigment, low tannins, high sugar, high yields and late ripening character make it a challenging grape to make as a single variety wine. But these same characteristics make it an excellent grape for rosé where light color, low tannins, and high yields are advantages, and low acidity can be compensated for by picking early, blending with higher acid grapes, or adding tartaric acid prior to fermentation.

While blended with other varieties in Southern France, Grenache is often made as a single varietal rosé in Spain and in the New World. Rosés with a high percentage of Grenache in them are fruity in character with ripe strawberry and guava scents and flavors, a soft mouth feel with low to moderate acidity, and a relatively high level of alcohol. Blending with other,

TAVEL: THE ROSÉ OF KINGS



Tavel has been the world's most famous producer of rosé for over 200 years. Tavel lies on the west bank of the Rhone south of Avignon, a warm area of chalky, limestone soils (the soils of Domaine Ott's Les Vestides vineyard shown here). The modern pioneer of the region is the Chateau d'Aqueria, which was founded in 1919 and was the first Tavel exported to the US in 1948. With Grenache often leading the Tavel blend with additions of Syrah, the wines are often dark in color for a rosé with high alcohol levels.

higher acid varieties results in a crisper, higher acid rosé that's lower in alcohol. And blending with Syrah, as is often done in the Southern Rhone, leads to a darker colored rosé that's more wine like in character.

By most accounts, Grenache originated in Spain's northern province of Aragon around the 13th century AD and then spread throughout the vineyards of Spain and elsewhere in the Mediterranean, including

Roussillon, which was part of the kingdom of Aragon. By the 18th century, Grenache had expanded into Languedoc and Provence. In the aftermath of the phylloxera epidemic of the late 19th century, plantings of Grenache increased in Europe due to its ease of grafting and prolific crop levels. During this period, Grenache increased significantly, often replacing the previously abundant Mourvèdre.

While today Grenache is an important component of Provence blends, it attains its boldest expression in the rosés of Tavel (see sidebar on previous page) where, compared to Provence, the wines are darker (partly due to blending with Syrah), more deeply flavored, higher in alcohol (14°-14.5°), and in general more like a red wine. Spain produces the most single varietal Garnacha rosés, especially in Navarra and Campo de Borja. In the New World, Grenache and Grenache-led blends are also found in California, Oregon, Washington State and Australia.

Grenache rosés vary widely in price. Those from Spain are often priced under \$10, while the top Grenache blends from Tavel can cost over \$25. Most New World Grenache rosé is in the \$20+ range. We've listed below our favorite Grenache producers (both single varietal and blends), including those from Tavel.

Top Grenache Rosé Producers

PRODUCER	REGION/COUNTRY
Acquiese	Lodi CA
Aridus	Cochise County, AZ
Alain Jaume (Le Crétacé)	Tavel
Buil & Giné	Priorat
Cass (Oasis)	Paso Robles CA
Chateau d'Aqueria	Tavel
Chateau de Ségrîès	Tavel
Chateau de Valcombe	Costières de Nîmes
Chateau Grande Cassagne	Costières de Nîmes
Daou	Adelaida Paso Robles CA
Domaine de la Mordorée	Tavel
Domaine de la Verrière	Vaucluse
Enanzo	Navarra
Mas des Bressades	Costières de Nîmes
M Chapoutier (Tournon)	Victoria, Australia
Ochoa	Navarra
Opolo	Central Coast CA
Quady North	Rogue Valley OR
Villa San Juliette	Paso Robles
Vinos del Atlantico Zestos	Vinos de Madrid, Spain

Mourvèdre and Cinsault

Mourvèdre and Cinsault are often used in Provence and Rhone rosé blends, but they are also made into rosé blends and single varietal rosés in other growing regions, too. Syrah is also a common blending grape in rosé, contributing weight and color, but if not used judiciously it can easily take over the blend.

Mourvèdre

Like Grenache, the thick-skinned, late ripening Mourvèdre has its origins in Spain where it's known as Monastrell or Mataro. It was the most important grape variety of Province before phylloxera. Its small, thick skinned berries have high tannins and, also, high sugar levels. Red wines made from Mourvèdre have a certain gamey, earthy quality that can also be found in rosés made from the grape. The famous Bandol rosés made from this variety (they must be >50%) are

LODI'S BECHTHOLD VINEYARD



In 1886, Joseph Spenker, a German immigrant planted 25 acres of a grape called Black Malvoisier in what is now the Mokelumne River AVA. It wasn't until 2003 that a UC Davis scientist identified the grape as Cinsault. The vineyard is still owned by Spenker's great granddaughter. The self-rooted, bush vine vineyard is farmed organically by Phillips Farms, and several wineries in Lodi and elsewhere in California make a Cinsault rosé from it.

often blended with Grenache and Cinsault. There are few producers of Mourvedre based rosé outside Bandol; noteworthy ones are listed in the accompanying table.

Rosés based on Mourvèdre usually age well. Indeed, they sometimes do not show well in their youth and improve over time. Jancis Robinson reports on a tasting held at Domaine Tempier where winemaker Daniel Ravier opened up 30+ year old bottles of Tempier Rosé; she claims the 30 year old, 1988 vintage was the best rosé she's ever tasted.

Cinsault

While often used in rosé blends, the thin-skinned Cinsault grape doesn't get a lot of respect

Top Mourvèdre Rosé Producers

PRODUCER	REGION
Blushing Bear	Columbia Valley WA
Chateau de Pibarnon	Bandol
Cline Cellars	Contra Costa County CA
Domaine de la Bégude	Bandol
Domaine de Terrebrune	Bandol
Domaine Tempier	Bandol
Domaines Ott Chateau Romassan	Bandol
Kiona	Red Mountain WA
Stinson Vineyard	Monticello VA

Top Cinsault Rosé Producers

PRODUCER	REGION/COUNTRY
Badenhorst	Swartland, South Africa
Chateau Musar (Jeune)	Bekka Valley, Lebanon
De Martino	Maule, Chile
Fields Family	Lodi CA
McCay Cellars	Lodi CA
Michael David	Lodi CA
Onesta	Lodi CA
Van Loggerenberg	Stellenbosch, South Africa

on its own. It's a prolific vine that can produce light wines of little distinction. But old vine Cinsault put in the hands of outstanding winemakers is another thing altogether. Chile's De Martino win-

ery makes Cinsault Rosé from old vines in Maule. Several wineries make outstanding Cinsault rosé from California's oldest, dry farmed, self-rooted vineyard [see sidebar on Bechthold].

Pinot Noir

Rosés made of the Pinot Noir grape are typically light red in color, fragrant with red cherry and pomegranate scents, medium bodied with good fullness in the mouth, and flavorful with flavors that mirror the bouquet. Like every other category of rosé they vary from region to region and producer to producer. Despite stylistic differences, Pinot Noir rosés share much in common. The Pinot Noir character almost always shines through. Alcohol levels fall in the range of 13°-13.5°, and acidity levels are moderate. And Pinot Noir rosé is much more likely to be partly fermented and/or aged in neutral oak than is true of other rosés.

Although Pinot Noir rosé has traditionally been made in Sancerre, Burgundy and Riceys in France, in terms of market availability in the US, today it's at least as much a New World wine made in Chile, New Zealand, California, and, especially, Oregon. According to Nielsen, Pinot Noir rosé is the market leader in terms of US consumer spending on domestic rosés. As noted earlier, in recent years Oregon has experienced tremendous growth in production of rosé, and much of it is based on Pinot Noir. Sparkling rosés made of Pinot Noir are also showing rapid growth.

The best Pinot Noir rosés show good varietal character and excellent balance. They typically sell in the \$20-\$25 range. We've listed our favorite Pinot Noir producers to the right, based on our tastings over the years and, especially, last year's rosé review that focused on Pinot Noir rosé.

Top Pinot Noir Rosé Producers

PRODUCER	REGION
Alphonse Mellot (La Moussière)	Sancerre
Beckham (Estate Vineyard)	Chehalem Mountain OR
Bryn Mawr	Willamette Valley OR
Clos Pegase	Napa Valley CA
Domaine Andre Neveu	Sancerre
Domaine Michel Thomas & Fils	Sancerre
Domaine Roger Champault	Sancerre
Eola Hills	Willamette Valley OR
Elizabeth Chambers Cellar Etude (Grace Benoist Ranch Vineyard)	Willamette Valley OR
Gran Moraine	Carneros CA
Iris Vineyards (Chalice Vineyard)	Yamhill-Carlton OR
Jean Reverdy (Les Villots)	Willamette Valley OR
Lauverat (Moulin des Vrillères)	Sancerre
Mt. Beautiful	North Canterbury, NZ
Niner Wine Estates (Edna Valley)	Paso Robles CA
Presqu'île	Santa Maria Valley CA
Soter Vineyards (North Valley)	Willamette Valley OR
Willamette Valley Vineyards	Willamette Valley OR
Winter's Hill	Dundee Hills

Other French Varieties

In addition to Provence and the Rhone, rosés are made in the Loire, Bordeaux, Burgundy, and other regions of France. And the grapes of these regions—Cabernet Franc, Cabernet Sauvignon, Merlot, Malbec, Tannat, Gamay Noir, and many others—are frequently used to make rosés in the New World, too. Several of these varieties are represented in the wines reviewed in the tasting notes of this report.

Italian Varieties

Italy is the world's largest producer of wine overall and the world's 4th largest producer of rosé (rosato). A country with over 300 different grape varieties and a multitude of climates from the heat of Puglia, Italy's heel, and Sicily to the continental climate of the Piedmont, it makes a bewildering variety of rosés. Our focus is on the four principal varieties found in the US market—Sangiovese, Nerello de Mascalese, Barbera, and Pinot Grigio. Many other varieties are



Terraced Nerello Mascalese Vineyards of Mt Etna

also used to make rosatos but in smaller quantities and are not readily available in the US. Some wines made from little known varieties that are present in the US market include: Botromagno Rosé di LuLú made from Nero di Troia, the Librandi Cirò from Gaglioppo, and the Masi Rosa dei Masi from Refosco.

Sangiovese

Sangiovese is Tuscany's grape. It's a grape that is slow to mature and ripens late, increasing the risk of autumn rain, and often has difficulty achieving uniform ripeness. It's relatively thin-skinned and can produce light colored wine due to the lack of anthocyanins. It is also fruity and has high acidity. While red wine made from macerated Sangiovese can have hard tannins, that's not a problem for rosé. For red table wines, Sangiovese is a variety that excels in Tuscany and almost nowhere else, but New World producers have had some success making rosés from it. In this year's tasting, we especially liked the Sangiovese rosé from Belguardo in Tuscany and the Lange Twins rose from Lodi.

Nerello Mascalese

Nerello Mascalese is the prized grape of Mt. Etna, producing some of Sicily's most authentic and unique wines. It is primarily grown on Etna's north slopes but is also planted on the east and south slopes and is being planted elsewhere in Sicily, too. Nerello Mascalese is a late ripening grape, usually harvested in mid-October for red wines, with large clusters and berries and thick skins. Good examples of Nerello Mascalese rosés include Marc de Grazia's Tenuta delle Terre Nere, Tasca d'Almerita's Regaleali, and Murgo's Etna Rosato.

Barbera

With its high acidity, low tannins, vigorous growth, and fresh, bright fruit with light herbal notes, Barbera would seem like the ideal candidate for making rosé. In its Piedmont home, it's often planted on sites too cool to fully ripen Nebbiolo. It's a high yielding variety, and acidity rises and tannin declines as yields rise, requiring that yields be kept in check. Its ability to retain acidity

and flavor makes it an attractive variety for warmer growing areas like California's Central Valley or the coastal plain of the mid-Atlantic. Among our favorite rosés from Barbera are the Recanati from Upper Galilee, the St. Amant from Lodi, the Crow's Vineyard from Maryland, and the Steininger from Austria's Niederösterreich.

Pinot Grigio/Pinot Gris

A close relative of the Pinot Noir grape, Pinot Grigio lies in the nether-nether land of neither red nor white. When ripe, the skin is a light blue-grey, and after pressing the wine has a light copper hue. Pinot Grigio's pigment oxidizes easily such that most wines are very lightly colored. However, if the pressing and fermentation take place in an oxygen free environment, the wine retains more of its color, and if pressing is preceded by a period of cold maceration on the skins, the wine can take on a still darker, coppery color. Ramato style wines see significantly more skin contact, resulting in a darker color and more complex aromas and flavors. The Attems Ramato Pinot Grigio sees up to 24 hours on the skins, resulting in red berry and herbal notes. A few producers, like La Castellada and Il Carpino, give the grape even longer time on the skins as well as extended oak aging. Our favorite ramato style Pinot Grigio producers are Attems, Il Carpino, La Bellanotte, and La Castellada, all from Friuli's Collio region.

Iberian Varieties

Spain and Portugal accounted for 20 percent of the world's production of rosé wines in 2016.⁷

While Spain produces far more than Portugal, both countries have historically been important exporters of rosé. In Spain, the principal grape varieties used for rosé include Garnacha, Tempranillo, Mencia, and Bobal. In Portugal, the principal varieties include Aragonez (Tempranillo), Touriga Nacional, and Souzao.

Spain's Garnacha rosés are mostly produced in Navarra, Campo de Borja, and Rioja although we've also found Garnacha rosé from Priorat. Tempranillo rosés come from Rioja where the grape is often blended with Garnacha and Viura, a white grape that contributes acidity. Mencia rosés come from the North Atlantic region of Bierzo and are often light with bright acidity. Bobal rosés come from the Utiel-Requena region near Valencia. Portuguese rosés are produced in the Alentejo, the Douro, and the Minho region in the north where they fall under the Vinho Verde appellation. Top producers from our tastings over the years are listed in the table; the grapes used for rosé are given in parentheses.



A vineyard overlooking Portugal's biggest river The Douro, famous for winemaking

Top Rosé Producers from the Iberian Peninsula

PRODUCER	REGION
Artazu (Garnacha)	Navarra
Buil & Giné (Garnacha)	Priorat
BVC Bodegas (Bobal)	Utiel-Requena
Casa Ferreirinha (Touriga Nacional)	Douro
Castillo de Monjardín (Merlot)	Navarra
Chivite (Garnacha)	Navarra
Enanzo (Garnacha)	Navarra
Finca Nueva (Tempranillo/Garnacha)	Rioja
Herdade do Rocim (Tempranillo/Garnacha/Viura)	Alentejo
Isaac Fernandez (Bobal)	Utiel-Requena
Lopez de Heredia	Rioja
Muga (Garnacha/Viura)	Rioja
Luis Alegre (Tempranillo/Viura)	Rioja
Maçanita (Touriga Nacional)	Douro
Marques de Cáceres (Tempranillo)	Rioja
Ochoa (Garnacha)	Navarra
Otañon (Tempranillo/Viura)	Rioja
Palacio de Otazu (Merlot)	Navarra
Príncipe de Viana (Garnacha)	Navarra
Señorio de Sarría (Garnacha)	Navarra
Sierra Cantabria (Tempranillo/Garnacha/Viura)	Rioja
Viticultores de San Juan (Bobal)	Utiel-Requena

7. According to the OIV, the two countries accounted for almost half the world's rosé wine exports in 2014. While Spain, especially, produces a lot of rosé, it's per capita consumption is low and declining.

Other Varieties and Rosé Regions

Many other grape varieties are used to make rosé around the world. In Greece it's Agiorgitiko. In Bulgaria, they use the local varieties Melnik and Mavrud in addition to international varieties. In Austria, Zweigelt is often used. In the table to the right, we list top producers from Austria.

Top Austrian Rosé Producers

PRODUCER	REGION
Anton Bauer (Zweigelt blend)	Wagram
Diwald (Zweigelt)	Wagram
Hugl (Zweigelt)	Niederösterreich
Landhaus	Niederösterreich
Loimer (Zweigelt)	Kamptal
Mittelbach (Zweigelt)	Niederösterreich
Paul Direeder (Zweigelt)	Niederösterreich
Steininger (Cabernet Sauvignon)	Niederösterreich

Sparkling Rosé and Champagne

Anyplace that sparkling wine is made, sparkling rosé is also made, which means that today it is made all over the world—the northern hemisphere, the southern hemisphere, the Old World, the New World, and in almost every important wine producing country. Champagne and sparkling wines come from numerous grapes—almost all *vitis vinifera*—and are made using various techniques that contribute effervescence to the wine. Our focus here is on only those wines made using the *méthode champenoise*, which takes on different names in different countries and producing regions. A more complete listing of sparkling rosé and rosé Champagnes, and there are many of them, along with detailed tasting notes can be found in our Report #40 *Rosé Champagne and Sparkling Wines*.

Most high quality sparkling wine in Champagne, the New

World and selected European regions like Franciacorta and Penedès in Catalonia is made using the traditional Champagne varieties—Pinot Noir, Pinot Meunier, and Chardonnay. However, several regions of Europe also use indigenous varieties for their rosés. For example, Franciacorta uses Pinot Bianco; Spain's Cava mainly use red varieties like Trepat and Garnacha; and Cabernet Franc is used in the Loire Valley region of France. In general, Pinot Noir contributes the high toned red fruit one associates with rosé Champagne, but other varieties also produce pleasant, but different, characteristics.

Sparkling Rosé Styles

Sparkling rosés made outside Champagne, either in other regions of France or in other countries, is usually more fruit forward, in part reflecting the warmer climates in which the grapes are grown. Almost every region makes luxury cuvées that spend extended time aging on the lees in bottle and offer a

more refined and nuanced drinking experience. Like still rosés, sparkling ones vary in color from light blush to pink orange and medium red.

Sparkling wine producers make both non-vintage and vintage wines. Non-vintage rosés are blends of different vintage years and of different lots, parcels or vineyards. Most are generally not complex or profound but are blended to be as crisp, refreshing and versatile as possible. Vintage sparkling rosés, especially the luxury cuvées, can be very fine wines indeed and compare with the best in the world.



The following table lists the top rated sparkling wines made the *champenoise methode* from around the world, excluding Champagne itself. When producers make more than one sparkling rosé we indicate the top rated one in parentheses.

Top Rated Sparkling Rosé Producers

PRODUCER/COUNTRY	REGION
Austria	
Szigeti	Neusiedlersee, Burgenland
Willi Bründlmayer	Langenlois, Austria
Canada	
Benjamin Bridge	Nova Scotia
England	
Gusbourne Estate	Kent
Italy	
Bellavista (Gran Cuvée Rosé)	Franciacorta
Ca' del Bosco (Anna Maria)	Franciacorta
Clementi (Rosé Riserva)	Franciacorta
Ferghettina	Franciacorta
Ferrari (Perlé Rosé)	Trento
Montenisa	Franciacorta
Monte Rossa	Franciacorta
Rebuli	Prosecco
Ronco Calino	Prosecco
South Africa	
Bon Courage (Jacques Bruère)	Robertson
Colmant	Franschhoek
Graham Beck	Western Cape
Le Lude	Franschhoek
Spain	
Avinyó (Rosat Reserva)	Cava
Cavas Naveran (Perles Rosé)	Cava
Mestres	Cava
Maria Casanovas (Brut Nature)	Cava
Pago de Tharsys (Millesime Brut Reserva)	Utiel Requena
Raventós i Blanc (De Nit Rosé)	Penedès
USA	
Argyle	Willamette Valley OR
Caraccioli Cellars	Santa Lucia Highlands CA
Chateau Frank (Blanc de Noirs)	Finger Lakes NY
Domaine Carneros	Carneros CA
Domaine Chandon (Étoile)	California
Flying Goat	Santa Barbara CA
Gloria Ferrer	Carneros CA
Gruet (Grand Rosé)	New Mexico

(USA Continued)	
Iron Horse Vineyards	Green Valley CA
J Vineyards	Russian River Valley CA
Laetitia	Arroyo Grande Valley CA
Mumm Napa (DVX)	Napa CA
Roederer Estate (L'Ermitage, NV Brut Rosé)	Anderson Valley, Mendocino CA
Schramsberg (J Schram, Vintage Brut Rosé)	North Coast CA
Sea Smoke	Sta Rita Hills CA
Sokol Blosser	Willamette Valley OR
Soter (Mineral Springs)	Yamhill-Carlton OR
Trump	Monticello VA

Rosé Champagne Top Rated Rosé Champagnes

Champagne is the original sparkling wine, and rosé Champagne has been the benchmark by which all sparkling rosés are judged ever since Veuve Clicquot made the first commercial rosé Champagne in 1777. While the demand for rosé Champagne has grown in recent years, it still accounts for less than 5 percent of total Champagne production.

The grapes used to produce rosé Champagne are a blend of Chardonnay, Pinot Noir, and Pinot Meunier. As noted, wine from Pinot Noir and Pinot Meunier is included in the blend to provide the color and distinctive red fruit notes of rosé Champagne. Despite their color, many rosés are in fact predominantly made of Chardonnay.

Our top-rated rosé Champagnes are divided into three categories: [1] non-vintage rosés made by the Champagne houses and by cooperative producers, [2] rosés made by grower-producers (*récoltant-manipulant*), and [3] luxury cuvées and vintage rosés. In the interests of space, we only list the top rated wines in each of these categories here.

CATEGORY	PRODUCER & WINE
Non-Vintage Rosés	Ayala NV Rosé Majeur
	Billecart-Salmon NV Brut Rosé
	Jean Milan NV Rosé Glamour
	Legras & Haas NV Rosé
	Veuve Clicquot NV Brut Rosé
Grower-Producer Rosés*	Pascal Doquet NV Premiers Cru Côtes de Blancs Rosé
	Stephane Coquillette NV Marie Aimer Rosé Brut
	Varnier-Fannièrè NV Rosé Brut
Luxury Cuvées*	Bollinger NV Brut Rosé
	Charles Heidsieck 2006 Millésime Rosé
	Dom Perignon 2002 Rosé
	Krug NV Brut Rosé
	Laurent-Perrier NV Cuvée Rosé Brut
	Louis Roederer 2008 Brut Rosé
	Ruinart 1998 Dom Ruinart Rosé
Taittinger 2006 Comtes de Champagne Rosé Veuve Clicquot 2004 Grand Dame Brut Rosé	

*Only Champagnes rated above 92 points are listed here; see Report #40 for a more complete listing of outstanding grower-producer and luxury cuvées.



Rosé and Food Enlivening the Meal

*Rosés can be served
with anything.*

— JULIA CHILD

As shown in this report, there are a wide variety of dry rosés available on the market. Many entry level rosés are relatively light in style and perfect for sipping but don't stand up well to food. Others, mainly premium rosés, are ideal food wines. When paired well with food they enhance the enjoyment and dining experience and lighten up the meal. Rosés provide flavor and acidity for pairing with food while keep alcohol levels low. This means rosé can be drank without leaving a heavy after taste.

If serving several courses, still and sparkling rosés can be served at different stages of the meal.

Most roses are made to be drunk young; they're fresh and lively with crisp acidity. The most interesting ones reveal an extra edge of complexity, balance and finesse which is derived from both terroir and winemaking. While for many years the French have appreciated the food affinities of rose wine, Americans have been put off by the false perception (thanks to Lancers, Mateus, and White Zinfandel) that all pink wines are sweet.

In this section, we have selected a wide variety of dishes that pair especially well with rosé and rosé sparklers. We have had many of these dishes personally at wine and food pairing events and know first-hand that they are winners with rosés.

Pairing Rosés with Food⁸

Salads and Cold Vegetables



Try rosé with roasted beet salad with goat cheese, peanuts and cherry vinaigrette or with salad Niçoise. Pair it with cold grilled vegetables such as asparagus, eggplant, corn or zucchini or mixed green salads like a Cobb salad. Rosés pair beautifully with most chicken and tuna salads. The light, crisp and refreshing rosés of Provence are wonderful accompaniments to light salads, fresh peas, or potato salad with bacon and soft boiled eggs, shrimp, avocado and roasted corn salad. Make sure that the acid level in the salad is less than the acid in the wine. To be sure, choose roses with high acidity and take into account the flavors of vinaigrettes for salads. A proportion of four parts olive oil to one part vinegar works well.

Appetizers



Rosés pair well with watermelon, feta and mint. They are magnificent with crispy hors d'oeuvres with spicy sauces, bruschetta, and pissaladière. The latter, a flat bread of onions, olives, anchovies and thyme is served as a snack or as a meal. Asparagus, crispy prosciutto and brie grilled cheese also pair well with a wide variety of rosés.

Charcuterie



Cold meats and especially cold cuts such as those pictured here from D'Artagnan tend to have both the saltiness and spice to enhance the flavors of rosé wines. The wines not only hold up to them but reveal more of the salami's umami or savory character.

Fish and Seafood



Dishes from anchovies to grilled tuna, grilled shrimp and poached cold or even grilled salmon work extremely well with the more full-bodied and creamy textured rosé wines, especially if accompanied by an aioli or other mayonnaise based sauces. Try rosé with fish or seafood stew, crab cakes, fish and chips, fried oysters, roasted black sea bass, and seared rainbow trout. Try smoked salmon with a rosé sparkling wine or rosé Champagne. Provençal roses generally pair well with bouillabaisse and aoli (fish soup with garlic mayonnaise). Provence rosés also pair well with a delicate white fleshed fish.

Chicken and Duck



Grilled chicken breasts pair beautifully with rosés. If you can't travel to Morocco or Spain, try rosé with chicken tagine and couscous, chicken in garlic sauce, chicken empana-

8. There are several excellent references on pairing rose with food. One of the better ones is Jeff Morgan (2005) A Guide to the World's Most Versatile Wine Rosé.

das, or even chicken chilindron, a fabulous chicken dish served with green and red peppers, ham, and savory spices. Muscovy duck breast pairs beautifully with Pinot Noir based rosés.

Pork



Grilled spicy sausages have a natural affinity to rosé as does baked ham. And marinated pork loin tenderloin is a winner with rosé as is roast veal. Try a bold flavored Tavel with these dishes.

Paella and Rice Dishes



What could be more perfect than a rosé with paella? Vegetable, seafood and Valenciana paella all show well with a Grenache based rose from Navarra or the South of France. Grenache rosé works beautifully with saffron and tarragon.

Light Pastas



Try rosé with pates au pistou (pasta with basil pesto). Italian rosés made of Sangiovese are a natural partner with this light pasta.

Spicy Foods

Spicy foods such as Indian curries and Thai dishes that feature piquillos or peppers have a natural affinity with these wines. You might even enjoy one with more mundane but tasty dishes such as a grilled sausage and peppers, hamburger, hoagie or a Philly cheese steak sandwich. Tavel and the more boldly flavored, high acid wines of Provence pair nicely with these dishes.

Cheeses

Cheese can be challenging to wines, usually overwhelming their character, but some rosés hold up very well to a number of cheeses. Try rosé with smoked gouda and mushroom quesadillas. Semi-soft cheeses like gruyere, Havarti and Monterey Jack go well with dry rosé. Try a tangy and earthy Roncal or Idiazabal, a Zamorano or Majore-ro sheep's cheese, and finally try one of the many Cabrales blue cheeses now available in the US with a refreshing strawberry-scented dry rosé.

Desserts

Especially good with sparkling rosés and some rosé Champagnes are apple or cherry pie, berry fruit tarts, fruit puddings, dark chocolate truffles and strawberry cheesecake.

Tips on Serving Rosés

Rosés are enjoyed year around, especially by Mediterranean food enthusiasts. They are at their best when served chilled. However, when too cold they lose their delicate aromas and flavors. If served too warm, the residual sugar in many rosés produce an unpleasant, cloying sensation and the overt fruitiness of the wine can create the sensation of drinking warm Kool-Aid. In purchasing rosés, make sure to get the current vintage.

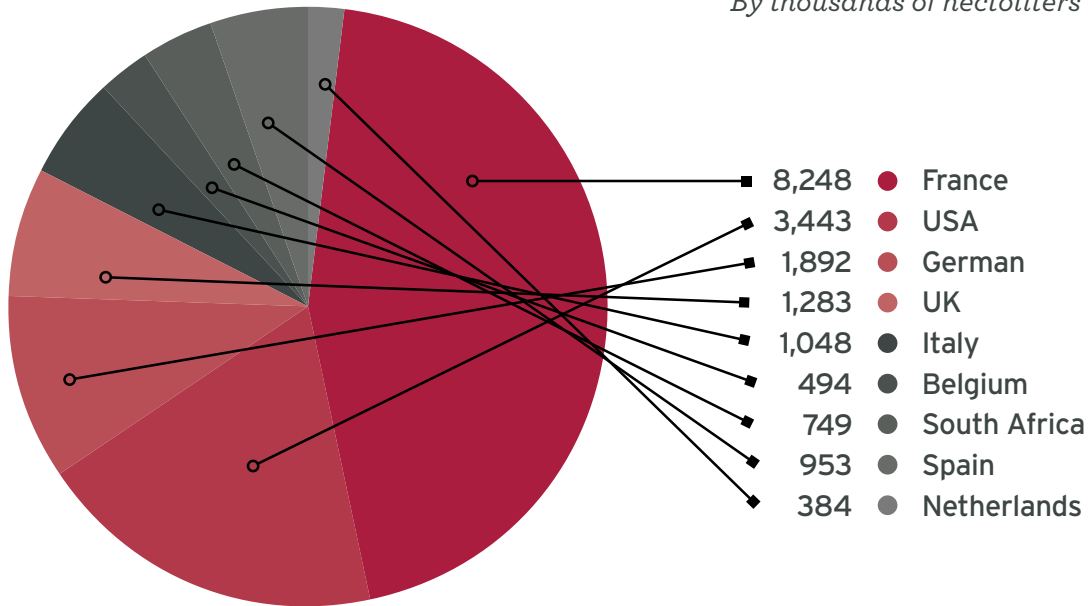
The Market for Rosé

In this section we look at the world of rosé from a market perspective, including which countries consume and produce rosé, the US market, and marketing strategies. Most of the data for this analysis comes from the Organisation Internationale de la Vigne et du Vin (OIV) and the Conseil Interprofessionnel des Vins de Provence (CIVP). Rosé wine as defined by the OIV includes both sweet and dry wines.⁹



WORLDWIDE CONSUMPTION OF ROSÉ, 2015

By thousands of hectoliters



Consumption of Rosé

In 2015, the OIV carried out the most comprehensive survey to date of the world rosé market.¹⁰ As shown in the graph, France dominates worldwide consumption of rosé, accounting for 35 percent of total worldwide consumption. The US market is second largest, representing 14 percent of worldwide consumption. French consumption is driven by the world's highest rate of rosé consumption per capita, 15.6 liters per year. US consumption is driven by its large population. The US per capita consumption of rosé is one of the lowest in the western world, although it is on the rise.¹¹

ROSÉ CONSUMPTION PER CAPITA (LITERS), 2016

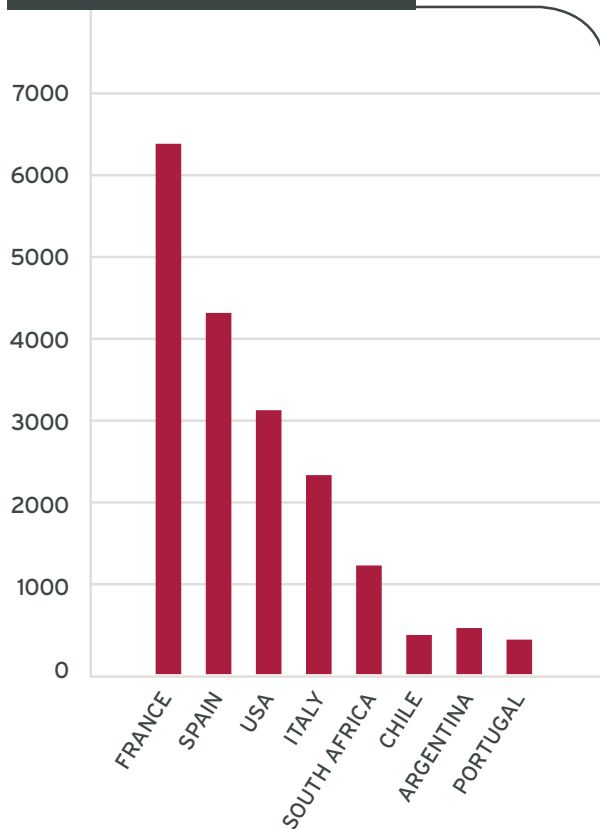


9. The most widely cited market data in the US are from surveys carried out by the Nielsen Marketing Company which does not include blush wines in the rosé category; we use the OIV definition of rosé (which includes blush) in this report.

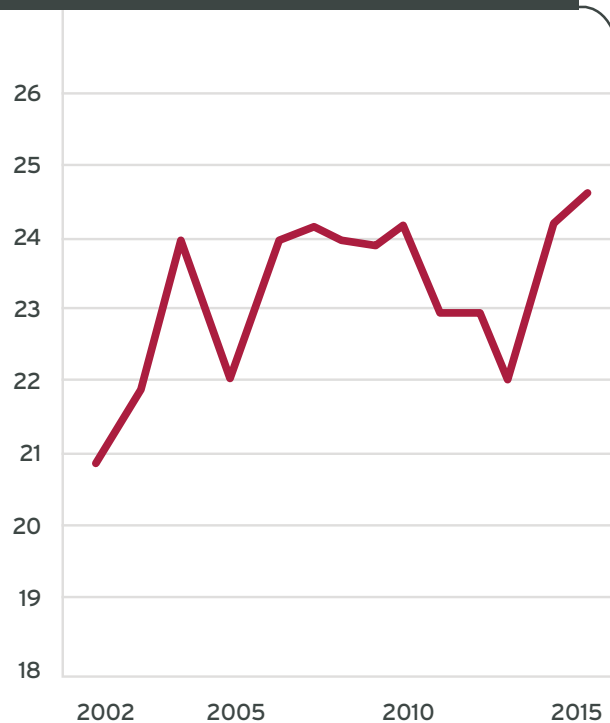
10. OIV Focus 2015, Le Marché des Vins Rosés.

11. The US wine consumption per capita (over age 18) was 3.9 gallons or 16.3 liters in 2016. The OIV estimates US rosé wine consumption (including blush wines) at 1.65 liters per capita, about 10 percent of the total.

PRINCIPAL PRODUCERS OF ROSÉ, 2016 (hl 000)



WORLDWIDE PRODUCTION OF ROSÉ (MILLIONS OF HECTOLITERS)



Production of Rosé

The worldwide market for rosé is huge. In 2016, the top 25 producing countries surveyed by the CIVP produced 24 million hectoliters (mhl) of wine.¹² Just four countries—France, Spain, the US and Italy—account for 75 percent of total production as shown in the graph.

The rosé market is strikingly international. Almost 40 percent of rosé wine crosses country borders. Spain is the largest exporter of rosé by volume with 39 percent of worldwide rosé

exports, although by value it has just 15 percent of the market. France, on the other hand, has a lower share (16%) of the export market by volume but the largest share (39%) by value. In other words, France exports expensive rosé, and Spain exports inexpensive rosé. The US is in the middle of the pack, with 11 percent of exports by volume and 15 percent by value.

Worldwide production of rosé has been increasing; from 2002 to 2016 the volume increased by about 20 percent. France ac-

counts for much of that growth, although the US, South Africa, and Chile also had significant increases in rosé production. On the other hand, Spain, Italy, and Portugal have reduced their production of rosé.

Provence has seen particularly strong export growth. A decade ago, Provence rosé exports were about 5 million liters; today they're closer to 30 million. The US is the single largest export market for Provence with 43 percent of Provence exports by volume.

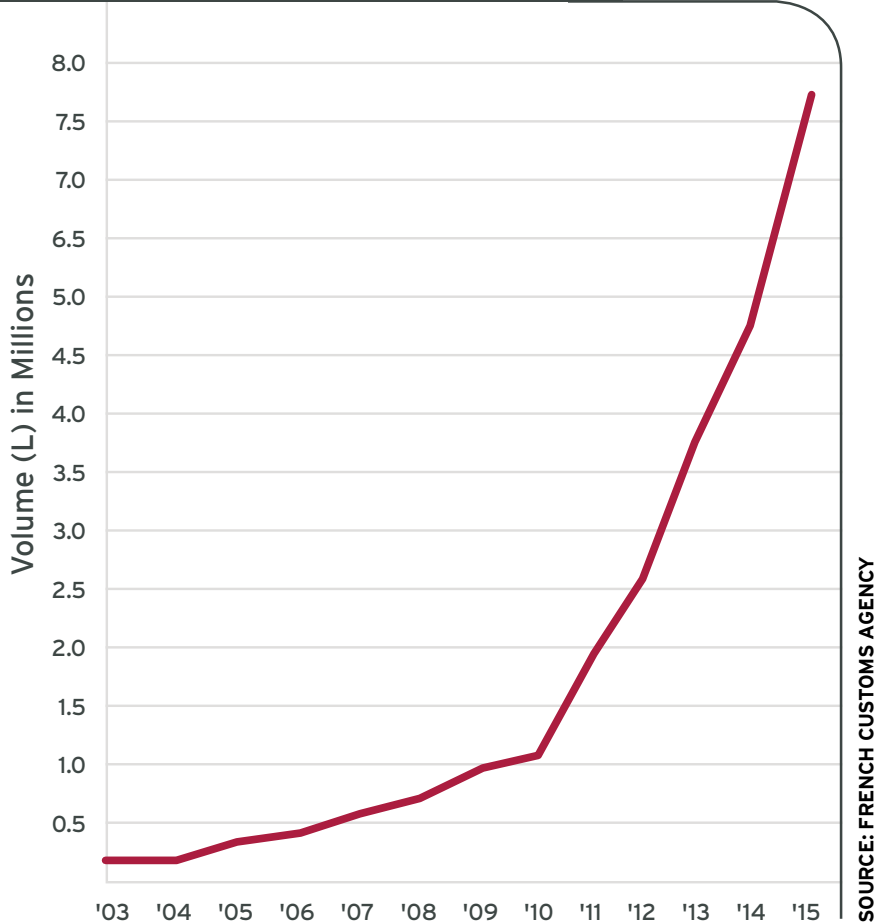
12. Conseil Interprofessionnel des Vins de Provence (CIVP) & FranceAgriMer (2018) Synthèses.

The US Market

The US produces, exports, imports, and consumes rosé wine. According to OIV data, the US produces more rosé (3.6 mhl) than it consumes (3.3 mhl).¹³ However, in addition to its own production, the US imports about 0.8 mhl of rosé, according to OIV data for 2014. The difference (1.1 mhl) between total supply (own production + imports) and domestic consumption (3.3 mhl) is exported.

Rosé wine represents 10 percent of all American wine consumption; the comparable figure for France is 30 percent. One explanation of the difference between the US and France is the highly seasonal character of US rosé consumption. Data show that between 2002 and 2014, US rosé consumption (including blush wine) remained relatively constant (French consumption rose 43 percent over the same time period).¹⁴ During this time period, US consumption of white Zinfandel rosé wine was decreasing while consumption of dry rosé wine, especially imported rosé, was increasing. White Zinfandel is still a significant share of total US rosé consumption; Nielsen reports that White Zinfandel was 4.6 percent of total US off-premise wine sales in 2015, a 7.6 percent reduction in volume from the previous year.¹⁵ Trinchero, the single largest pro-

PROVENCE ROSÉ EXPORTS TO THE US



SOURCE: FRENCH CUSTOMS AGENCY

ducer of White Zinfandel with its Sutter Home brand, reports annual sales of 3-3.5 million cases.

A significant percentage (78.3%) of US rosé imports are from France, especially Provence, and rosé accounts for 16.8 percent of all French wine exports (by value) to the US. US imports of Provence rosé have increased from 123 thousand cases in 2010 to 1.3 million cases in 2016, a 40+ percent annual rate of growth for the last seven years! Metropolitan New York alone is responsible for 25 percent of all US rosé sales.

As a percentage of total wine consumption, young people aged 25-34 are the largest consumers of rosé in the US, reporting that 20+ percent of their wine purchases are rosés. This percentage declines with age. This pattern is similar to that of other countries, excepting France where all age groups report a similar, high level of rosé consumption. According to Nielsen, women purchase about 55 percent of all rosé wine in the US.

13. OIV/CIVP Observatoire du Rosé Powerpoint 2016
14. Nielsen Marketing defines rose as a separate category from blush wines, which are mostly white Zinfandel. We have chosen to use the OIV definition of rosé as including blush wines, too.
15. Gomberg, Fredrikson & Associates reported that White Zinfandel production in 2010 was 17 million cases, about 6.5 percent of total California wine production for that year.

Marketing Rosé

Inspired by the wine bottles of Provence rosé and perhaps taking a lesson from Prosecco's phenomenal success in marketing inexpensive sparkling wine in stylish bottles, several rosé producers are using new labels and bottles to emphasize the already alluring colors of rosé. Several wines in our tastings make fashion statements, designed perhaps to appeal to the high percentage of buyers and consumers who are women. A recent Nielsen survey found that 40 percent of dry rosé wine consumers are females aged 21-34.

What is now regarded as the traditional Provence shaped rosé bottle began in the mid-20th century as producers began bottling their own wine and designing their own bottles as well. René Ott created the distinctive Domaine Ott bottle with its wide middle and narrow base in 1930; Ott continues to use that bottle style today.

Provence producers continue to innovate to develop bottle designs that call special attention to their products. For example, the Miraval rosé comes in a distinctive, cognac-squat style bottle. Managed by Marc Perrin of Chateau Beaucastel fame, Miraval was originally a collaboration between Perrin and the now-divorced, movie stars Angelina Jolie and Brad Pitt, who had purchased the Chateau Miraval and its 60 hectares of vines in 2011.

Another uniquely modern bottle was introduced in recent

years by Jean-Charles Boisset's Secret Indulgence brand for its Provence rosé. This Rosé makes a dramatic entrance with its rectangular glass bottle, evoking a flower vase of cut glass crystal.

New World producers are also beginning to realize that the shape of a wine bottle can accentuate the alluring colors of rosé and attract the style-conscious consumer. Sue Tipton opened her boutique winery Acquiesce in Lodi in 2004 and quickly claimed a following with her sophisticated white Rhone varietals in bulbous, Provence-style bottles imported from France. The bottle gives her Grenache Rosé an extra sparkle. And in Israel, the Recanati rosé made by UC Davis grad Gil Shatsberg in the Hefer Valley also comes in the traditional Provençal style, curvy tall bottle.

Bottle labels are also part of the stylistic presentation of rosé and can be important in what is often an impulse purchase. Labels can conjure up a sense of modernity, elegance, or even provenance. The Maison Saint Aix label is clean, simple and emphasizes the wine's origins. On the other hand, the Rosa dei Masi made using the traditional Veronese custom of partly drying grapes emphasizes tradition and classicism.



Tasting Notes and Ratings



Don Winkler and Mike Rotashnik

“Good quality rosé should, first and foremost, be young and fresh, not over-ripe.”

rosé, the reader can consult our annual rosé reviews of previous years as well as our reports on sparkling rosés and Champagne. Please use the search function at iwine.com to locate these earlier articles and report.

The IWR rates wines using the 100 point system. We do not write up evaluations of wines which receive a rating below 85 points. The ratings are as follows:

IWR Rating System

RATING	EVALUATION
95-100	A wine of distinction
91-94	A wine of outstanding or superior quality
88-90	A wine of good to excellent quality
85-87	A wine of fair to good quality
84-	Not recommended

In this section of the report we provide tasting notes and ratings of some 250 rosé wines. These wines come from many winegrowing regions in Europe, North America, South Africa, South America, the Middle East, and the Antipodes. The wines are made from an amazingly large number of grape varieties, some of which we had never before tasted, like the Niellucciu from Corsica or the Storgozia from Bulgaria. The wines reviewed below have all been tasted over the last few months in our office, at trade shows, and on our travels to different wine regions.

Wine ratings are, of course, subjective, so it's important to say what we look for in a good rosé wine. In our opinion, good quality rosé should, first and foremost, be young and

fresh, not over-ripe. Consumers should in general only purchase the current vintage. Second, a good rosé should have bright, preferably natural, acidity. Good acidity is essential to convey a sense of freshness and vibrancy. Third, good rosé should have flavor. It can be light or concentrated, but it must be there and be enjoyable. And, finally, a good quality rosé should have everything in balance—alcohol, acidity, residual sugar, and tannins. Too much sweetness, too much acidity, or too much oak can be a turn off.

The wines reviewed here are just a small percentage of all rosés in the world. Our focus in this report has been to cover the world of growing regions and grape varieties, not to explore any one region in great depth. For a more regional focus on

North America

Arizona

Aridus 2016 Rosé Cochise County (\$30) 90

Medium pink. This fresh and easy drinking rosé is introduced by scents of red berries and light red cherry that are mirrored on the palate with a distinct red raspberry accent. The wine is very fruity without being over the top. Good acidity offsets a touch of sweetness. A blend of 68% Mourvèdre and 32% Grenache, direct pressed and aged four months in 43% new oak. RS 10 g/L.

California

Acquiesce 2017 Grenache Rosé Lodi Mokelumne River (\$25) 90+

Salmon pink. Beautifully perfumed wine showing minerals, light red berries and just a hint of earthiness. A very well crafted Grenache rosé with fresh strawberry on a flavorful, mineral like palate. Made from the winery's recently planted Alban clones.

Alexander Valley Vineyards 2017 Dry Rosé of Sangiovese Alexander Valley Sonoma County (\$15) 90+

One of Sonoma County's best rosés, this 100% Sangiovese sourced from estate vineyards in the Alexander Valley hits all the bases. It has an effusive bouquet, a firm backbone, and an especially vivacious character attributable in part to wonderful natural acidity. It's a melange of guava, strawberry, and watermelon fruit. Excellent and outstanding value! Destemmed, cold soaked, gently pressed, and fermented long and cold.

Caliza 2017 Pink Paso Robles (\$26) 88

Light peachy pink light. Ripe berry nose. Soft on the attack with herbal/tobacco and oak nuances. Well done but a little light on the fruit. A saignée blend of organically cultivated 42% Grenache, 32% Syrah, 23% Mourvèdre & 3% Counoise from the 20 acre estate vineyard and aged 9 months in stainless steel and neutral oak barrels. Carl Bowker is the winemaker. 14% alc 200 cases produced.

Carol Shelton 2016 Wild Thing Rendezvous Rosé Mendocino County 91

Carol Shelton, the Queen of Zinfandel, also makes outstanding rose. This bottling exhibits a nice fresh, red fruited nose that carries over to a quite densely flavored palate. It has excellent balancing acidity and is mouth filling, more like a red wine in weight and mouthfeel. It also reveals a hint of spices on the palate. Finishes medium long. Made from sustainably grown Carignan grapes.

Cass Winery 2017 Oasis Rosé Geneseo Paso Robles (\$22) 90

Light pink. Scents of framboise eau-de-vie and red berry flavored candy. Clean on the attack and full in the mouth with enticing tangy acidity. Very well done with good flavor and a lightly sweet finish. A blend of 60% Mourvèdre, 39% Grenache and 1% Syrah hand picked and direct pressed; no malo.

Cline Cellars 2017 Ancient Vines Mourvèdre Rosé Contra Costa County (\$18) 89

Pale pink. Made saignée style from Cline's Oakley Vineyard of old, dry farmed, head trained Mourvèdre vines, this recently bottled rosé is a bit reticent at first, but it opens up in the glass showing ripe summer berries, a touch of pink grapefruit, and dry herbs. A wine that's best consumed with food.

Cline Cellars 2017 Cashmere Rosé Contra Costa County (\$18) 88

This is a softly textured "white" Zinfandel showing a melange of bright red raspberry, cherry, and savory herbs. It's a blend of 91% Zinfandel and 9% Primitivo from Cline's Contra Costa vineyards. With 6 g/L of RS, it shows a touch of sweetness.

Clos Pegase 2017 Rosé Napa Valley (\$22) 91

Medium red pink. Red fruit and flower show on the nose. Darker in color and more weighty than most rosés, this is a great food wine made with a creative blend of grape varieties. A mix of saignée and direct press; 50% Pinot Noir, 27% Cabernet Sauvignon, 18% Sauvignon Blanc, and 5% Sangiovese mostly from Mitsuko's Vineyard in Carneros spend 4 months in tank sur lie.

Clos Solène 2017 La Rosé Paso Robles (\$40) 92

Pale peachy pink. Minerals, dried flowers and framboise eau-de-vie on the nose. Sensuous, suave mouth feel with dense flavors of red berry, orange citrus, finishing long and rich. Outstanding wine for light fare anytime of the year. 60% Grenache, 26% Mourvèdre, 9% Syrah, 5% Cinsault whole cluster pressed and steel barrel fermented. Guillaume Fabre is the winemaker. www.clossolene.com

Cordant 2017 Rosé of Pinot Noir Escolle Vineyards Santa Lucia Highlands 89

Light eye of the partridge. Showing effusive aromas of raspberry and light red cherry. A softly textured wine with light red cherry flavors and good balancing acidity. Finishes bright and easy. A good wine for sipping and enjoying.

Estate Crush 2016 Rosé of Cinsault Lodi (\$26) 89

This is a lovely fruity wine picked for rosé and which spends 12 hours on the skins. It is sourced from the south end of Bechthold Vineyards which grows the finest old vine Cinsault in Lodi. It is fresh tasting, pure red fruited, dry and crisp on the finish

Flying Goat Cellars 2014 Goat Bubbles Rosé Solomon Hills Vineyard Santa Maria Valley (\$42) 91

Copper tinged salmon. Leesy, toasty aromas are complemented by ripe red berries, providing a graceful opening to a lively, elegantly textured wine. Very fine mousse with a full, creamy texture. Made from Pinot Noir Swiss clone #23 from the coolest, westernmost vineyard in the Santa Maria Valley. Matured 10 months in neutral French oak prior to secondary fermentation and then aged in bottle before disgorgement. Norm Yost is one of our favorite California sparkling winemakers; they're truly handmade from the riddling to disgorgement, waxing and labeling.

Francis Coppola 2016 Sofia Brut Rosé Monterey County 87

The Sofia Brut Rosé is a blend of 80% Pinot Noir and 20% Chardonnay fermented in stainless steel with 8.5 g/L RS. Pale salmon pink in color, it has a leesy nose and high acidity on the attack with dried berry flavors. Finishes very dry.

Harney Lane Winery 2016 Rose Lodi (\$18) 88

Produced following the saignee method, the 2016 Rose is fermented and aged 4 months in neutral oak. It offers light red berry fruit on the nose and has a crisp attack and nice structure on the palate. It reveals a touch of heat on the finish with 14.5 alc.

J Vineyards and Winery NV Brut Rosé Russian River Valley 91

The J nonvintage Brut Rosé is a delicious blend of 61% Pinot Noir, 35% Chardonnay, and 4% Pinot Meunier. Gently whole bunch pressed using a Coquard press, it is aged en triage for about 24 months. Highly aromatic of red cherry, it reveals excellent concentration on the palate with a creamy texture and good persistence.

J. Lohr Vineyards 2017 Grenache Rosé Paso Robles 88

Pretty blush pink. A beautifully perfumed, low alcohol rosé from California's Paso Robles AVA. Spicy, red plum and herbs on the nose. Tangy on the attack with bright acidity and flavors of light red berries and sour cherry with herbal notes kicking in on the finish. A rosé crafted to have with food.

Lange Twins Winery 2016 Sangiovese Rose Lodi (\$15) 89

This Sangiovese Rosé is a well-made delicious wine offering fresh, red cherries with a slightly herbal edge. It is fresh, crisp and has a lovely finish.

LVVR NV Rosé Lodi (\$24) 90

This sparkling rosé is a unique blend of Chardonnay, Viognier and Alicante Bouschet. Yeasty with a touch of red berries, it is dry on the palate with a nice balance of fruit and acidity.

McCay Cellars 2016 Rosé Grenache Lodi (\$18) 89

The Rosé Grenache offers a ripe and fresh berry nose. Stainless steel fermented, it has a crisp texture with bright acidity and excellent extract on the finish.

McCay Cellars 2016 Rosé Reserve Lodi (\$28) 90+

The Rosé Reserve is an attractive blend of 70% Grenache and 30% Cinsault (planted in 1886). It of-

fers aromas and flavors of strawberry, red plum, and orange citrus. Fermented in stainless steel, it is soft and lush on the palate and vibrant on the finish.

Mumm Napa NV Brut Reserve Rosé Napa 91

Showing its California roots, the Brut Reserve Rosé offers generous fruit both on the nose and palate. Sweet red berries combine with shortbread and spice to deliver full flavor in the mouth. A creamy texture and persistent finish make this a most satisfying, fruit rich, California sparkler. Spends 3 years en triage with 20% of the base wine aged in French oak.

Mumm Napa NV Rosé Napa (\$24) 89

Mumm's Brut Rosé displays a light coral pink color and yeasty ripe strawberry aromas. It is soft on entry with a light creamy palate. Finishes on a nice crispy note.

Onesta 2016 Cinsault Rose Lodi (\$28) 90

This is a salmon colored rosé of Cinsault, delicate and soft on the palate with flavors of strawberry. A blend of 50% saignée and 50% whole cluster press, it is flavorful, long lasting and dry on the finish. Aged on the lees for 6 months. Sourced from Bechtold Vineyard in Lodi with 25 acres planted in 1886.

Opolo Vineyards 2017 Rosé Central Coast (\$24) 90

Medium pure pink. Energetic bouquet of bright red berries accented by red apple. Richly flavored of ripe strawberry and sour cherry. Very good depth of flavor and a long, long rich finish. Just the right amount of fresh acidity. A blend of 57% Grenache, 38% Syrah, and 5% Viognier handpicked specifically for the rosé. The Grenache did a 48 hour cold soak with skin contact.

Ramey Wine Cellars 2017 Sidebar Rosé Russian River Valley (\$21) 90

Made from old vine Syrah grown in the center of the Russian River Valley and harvested at about 21 Brix, this is the best Syrah-based rose we've had out of California. Medium rose in color, it offers rich raspberry, red plum, and a hint of stems on the palate, finishing with rich extract.

Robert Hall 2016 Rosé de Robles Paso Robles (\$18) 90

The 2016 Rosé de Robles is a blend of 42% Syrah, 30% Grenache, 11% Cinsault, 11% Mourvèdre, and 6% Counoise. Salmon pink in color, it offers a nice fruity nose with orange citrus notes and red plum on the palate. It reveals bright acidity, fruitiness and a persistent finish.

Roederer Estate NV Brut Rosé Anderson Valley (\$29) 91

Medium salmon pink. The NV Roederer Estate consistently offers real drinking pleasure at a modest price. The current release offers more of the same, beautiful red berry and cherry with light yeasty notes and a creamy soft mouth feel. Very well done, especially for the price! Only the cuvée (first pressing of 120 gallons/ton) of 56% Pinot Noir and 44% Chardonnay from estate grown grapes is used. No malo. Oak aged reserve wines make up 10-20% of the cuvée. Aged minimum of 2 years on the lees. 11 g/l RS.

Roederer Estate 2009 L'Ermitage Rosé Anderson Valley (\$65) 93

Salmon pink. A stunningly pure and elegant sparkling wine that combines flavorful California fruit with the refinement of Champagne. Bold bouquet of dried and fresh cherries and freshly baked baguette. Creamy and vibrant in the mouth and very long on the finish. Juice from only the first pressing; a 50/50 blend of Chardonnay and Pinot Noir from the very best lots of Roederer's 580 acres of vineyards. Made using a small fraction of red Pinot Noir. 7 years on the lees. 10 g/l RS. 12.4 alc.

St. Amant 2016 Barbera Rose Lodi (\$15) 90

Reddish pink in color, this Barbera Rosé is an attractive spicy wine with cherry and red berry flavors on the nose. Bright on the attack, full in the mouth and lively on the palate, it reveals fresh fruit flavors and a crisp finish. Very good.

Uvaggio 2016 Cinsault Rosé Lodi (\$24) 89

The 2016 Cinsault Rosé offers minerals and red cherry skin and ripe strawberry on the nose. It has a crisp attack, nice acid balance and freshness and uplifting acidity on the finish.

Victor Hugo Winery 2017 Les Mis Templeton Paso Robles (\$16) 88

Copper tinged medium pink. Reveals a nose of ripe red strawberry and guava with mineral accents. Expressive and tangy on the palate with hints of citrus and ripe berries. A pleasant, easy drinking rosé. 30% Merlot, 27% Zinfandel, 28% Syrah, 15% Malbec.

Villa San-Juliette 2017 Rosé Paso Robles (\$24) 90

Copper-tinged pale pink. Effusively fruit nose of red berries with a touch of citrus zest. Bold, red-fruited flavors that recall dark colored grapes. Very well done. A blend of co-fermented 76% Grenache, 11% Zinfandel, 8% Petite Sirah, and 5% Syrah. 14% alc.

Maryland

Crow Vineyard 2016 Barbera Rosé Kent County (\$16) 89

Alluring copper red color. Cointreau and spice show on the nose. A soft attack is followed by a velvet smooth palate with attractive, complex flavors of peach, candied orange, and crab apple. One of our favorite Barbera rosés, and it comes from Maryland's Eastern Shore! Well done! Clone VCR 15 planted on estate vineyards with silt loam soils and made saignée method; aged 4 months on the lees with no malo.

Crow Vineyard 2016 Sparkling Barbera Rosé Kent County Maryland 88

Medium salmon pink. Expressive nose of ripe strawberry that continues on a creamy, lush palate. Pleasant drinking but would be even better if the fruit were less ripe and more like that found on the delicious still rosé of Barbera that this winery makes.

New York

Glenora Wine Cellars 2017 Dry Rosé Pinot Noir Finger Lakes (\$15) 88

Coral pink. Perfumed nose of dried and fresh ripe cherries. Attacks softly with flavors of a strawberry patch and a light tea note. Lots of up front fruit and medium depth. Sourced from Chateau LaFayette Reneau on the east side of Seneca Lake; fermented 18 days at 60°F using Steinberg yeast. 12% alc.

Keuka Spring Vineyards 2017 Dry Rosé Finger Lakes (\$16) 91

This dry rose is a blend of Lemberger and Cabernet Franc from vineyards overlooking Keuka Lake. It displays a very pale blush color with faint yellow and red cherry skin scents. Crisp on the attack, it is subtly flavored on the palate, almost like a white wine. Very clean and mineral like with persistent mineral notes on the finish. Good example of a mineral driven, subtly flavored rose. Part barrel fermented. Astounding value!

Konstantin Frank Vinifera Wine Cellars 2013 Brut Rosé Finger Lakes (\$35) 90

A blend of 95% Pinot Noir and 5% Pinot Meunier made using the méthode champenoise with 8 g/L RS. Yeasty nose, with a hint of sweetness and Champagne like aromas. Very nice. Pure flavors of red cherry with rose petal nuances on a lightly creamy palate with good persistence on the finish. Very well done.

Konstantin Frank Vinifera Wine Cellars 2017 Dry Rosé of Blaufränkisch Finger Lakes (\$17) 88

Light pink. Effusive red berry nose. Bright and fresh on the attack with nice red berry flavors, good acid balance, and a touch of sweetness. Made the saignée method; 3.6 g/L RS.

Konstantin Frank Vinifera Wine Cellars 2017 Dry Rosé of Pinot Noir Finger Lakes (\$15) 88

Delicate coral pink. Reveals light red berries on the nose. Bitter red currant shows on the attack with notes of berries and garrigue herbs on the palate, finishing clean with mineral nuances. 13% alc.

Oregon

A to Z Wineworks 2017 Rosé Wine Oregon (\$15) 89

Starbright, light ruby red. Effusively scented of ripe strawberries and pomegranate. Fruity and dense with palate staining ripe red fruit. The principal grape is Sangiovese grown in Southern Oregon's Del Rio Vineyard located just north of the California border. Harvested and fermented in a roto-fermenter especially for rosé. 13% alc. The A to Z team has decades of experience in Oregon's top wineries; Michael Davies is winemaker.

Adelsheim 2017 Rosé Willamette Valley (\$25) 90

Pink blush. Although delicate in appearance and on the penetrating rose petal bouquet, this is a big, fleshy wine in the mouth. It offers attractive red berry fruit and finishes clean and dry. 100% Pinot Noir, it's partly aged in neutral oak.

Analemma 2013 Atavus Blanc de Noirs Sparkling Columbia Gorge (\$59) 92

Alluring gold tinged blush color. Light toast and cherry skin notes on the nose. Delicate and complex with notes of cherry, peach, and a hint of brioche on the palate. Beautifully textured, fresh, and bright with excellent balancing acidity. 100% Pinot Noir aged sur lie for 40 months, disgorged August 2017. Planted in the 1960s by Charles Henderson and Dr. Walter J. Clore, the Atavus Vineyard is dry farmed. Even better than the 2012 vintage we tasted last year!

Analemma 2016 Atavus Rosé of Pinot Noir Columbia Gorge (\$28) 88

Pink tinged platinum. The Atavus Rosé offers subtle fruit flavor in a very light colored, fresh, and nicely weighted wine. However, oak tends to dominate the light fruit, contributing sweetness to the palate and honeyed toast notes to the nose and palate. We would prefer less, better integrated oak as we found in last year's rosé, which was one of our favorites of the year. 100% Pinot Noir whole cluster pressed, barrel fermented and briefly aged on lees in neutral oak.

Blushing Bear 2017 Rosé Columbia Valley (\$32) 90

Very pale rose, near clear rim. Mourvèdre 50%, Grenache 30%, Cinsault 20%. Actor Kyle McLachlan's Winery project, with wines made by Dan Wampfler (Abeja). Given the dominant variety, we are not surprised this is a more richly textured, fuller bodied Bandol-style Rosé. Faint berry aromas, then light mineral-fresh, slightly stony aromas. Medium plus acidity adds relief and provides a nice saline, earthy/mineral length to the finish. Not as breezy and lifted as most rosé wines, but perfect to drink with fuller dishes and richly flavorful ones. A blend of 50% Mourvèdre, 30% Grenache and 20% Cinsault made Provence style by winemaker Kyle MacLachlan. 12.9% alc.

Bryn Mawr Vineyard 2017 Rosé of Pinot Noir Willamette Valley (\$25) 92

Medium reddish pink. Lovely, wine-like nose of red fruit and dark rose petals. Suave in the mouth with excellent balance and weight. Delicious with lingering cherry skin notes. Made using the "rosé intentional" method using clone 777 Pinot Noir picked early from the Havlin Vineyards in the Eola-Amity Hills; destemmed and given 2 days skin contact, then pressed and fermented and aged 4 months on the lees in neutral French oak. 13.5% alc 250 cases produced. Rachel Rosé is the winemaker; she has an MS in Oenology from the University of Adelaide.

Cramoisi Vineyard 2017 Rosé Estate Dundee Hills (\$32) 91

Light pink. Somewhat reticent nose of minerals and red berry nuances. Soft attack with a serious mineral core, ripe red berry and spice flavors and a very long, rich finish. Beautiful refined character. Picked at 21.6 Brix, direct whole cluster press, all Pommard clone Pinot Noir. Only 50 cases produced.

Cubanísimo 2016 Rosado de Pinot Noir Willamette Valley (\$22) 87

Soft on the attack with a silky texture on the palate, but a medicinal/herbal note on the finish mars what is otherwise a very good rosé of Pinot Noir. We tried a second bottle, and we retested after several hours hoping the off note would disappear, but it didn't.

Duck Pond Cellars 2017 Rosé of Pinot Noir Willamette Valley (\$18) 87

Pale ruby red. Light red cherry and herbal scents. Very crisp, bright attack with light pomegranate and herbal flavors. Tart on the finish with lingering flavors. Made saignée method from low yielding (2 tons/acre) vineyards; all stainless and no malo. Alc. 12.5% 1500 cases produced.

Eola Hills 2017 Pinot Noir Rosé Legacy Estate Vineyard Eola-Amity Hills Willamette Valley (\$19) 90

Medium red with a ripe red fruited nose. Grenache like in its expression of fruit. Bright and fresh on the attack with spritzy acidity. Full and flavorful and dry with lingering pure red fruit notes and a

hint of herbs with medium acidity on the finish. Only 187 cases produced.

Eola Hills 2015 Sparkling Pinot Noir Rosé

Eola-Amity Hills Willamette Valley (\$30) 90

Light pink with a yeasty nose and yeasty palate with nice pure red cherry notes. Fine mousse with flavors of raspberry and slightly bitter cherry skin. Very dry. Lingering pomegranate, biscuit and raspberry notes and some dark fruit flavors. Made methode champenoise; Only 400 cases produced.

Gran Moraine 2017 Rosé of Pinot Noir

Yanhill Carlton (\$28) 92

Delicate pink. Beautiful bouquet of minerals, spice and hints of orange peel and berries that are repeated on the palate. Very pure and precise with good acidity, prominent minerality and a long, rich, focused finish. Made of 100% whole cluster pressed Pinot Noir clones (828, 777, 114) selected for their acidity, bright fruit, and pale color; fermented in flex tanks with selected yeast strains.

Iris Vineyards 2017 Chalice Estate Rosé of Pinot Noir Willamette Valley (\$20) 92

Medium red pink. Very fresh in the nose with ebullient scents and deep flavors of orange citrus, cranberry and red cherry. Full in the mouth with a creamy texture and packed with flavor. Perfectly oaked, beautifully balanced. Even better than last year! Fermented in used French oak barrels. Alc 12.5%. 497 cases produced.

JM Cellars 2017 Cinsault Rosé The Benches Horse Heaven Hills (\$27) 88

Pale clear violet color. All tank fermented/aged Cinsault. Light strawberry, floral bouquet. Medium body with a dry but not too crisp finish. More Rhone-like than many with its fuller style. 13.8% alc.

King Family 2017 Acrobat Rosé of Pinot Noir Oregon (\$15) 88

Reddish pink. Delicate red berries and a hint of cinnamon show on the nose followed by a bright, red-fruited attack. Finishes dry with firm acidity. A mix of saignée and whole cluster press. 13.5% alc.

Kramer Vineyards 2017 Rosé of Pinot Noir Yamhill-Carlton (\$22) 89

Medium pink. Notes of cherry, strawberry and cinnamon show on the nose. Fruit forward in character with concentrated, lingering flavors of fresh ripe berries and exuberant cherry. Very good. The winemaker is Kim Kramer. The grapes were harvested by hand, sorted and destemmed into 1.5-ton fermenter. Aged on the fine lees for five months prior to bottling. 13.4% alc.

Left Coast Cellars 2017 Rosé Willamette Valley (\$24) 91

Light copper salmon. Fresh scents of red berries and pomegranate. Soft and round with good volume in the mouth. Hits the sweet spot in terms of flavor and acidity--the fruit is ripe, but there's good freshness, too. An interesting blend that offers a bit more subtlety than all Pinot Noir and serious enough that it can be paired with fowl and light meals year round. 54% Pinot Noir, 40% Pinot Meunier, and 6% Pinot Blanc from estate vineyards grown and harvested (at 22.5 brix) specifically for rosé and fermented and aged in 100% neutral oak for 4 months. 13.4% alc.

Ponzi Vineyards 2017 Pinot Noir Rosé Willamette Valley (\$23) 88

Salmon pink in color, this rose reveals smoky oak scents that are joined by light red cherry fruit on the palate, finishing with chalky mineral and leesy notes. Refreshing acidity but the oak comes at the expense of fruit. Destemmed and macerated for 24 hours prior to pressing. Partially fermented in neutral oak barrels.

Quady North 2017 GSM Rosé Rogue Valley (\$16) 90

Pale pink rose petal. Red berries and mineral nose. Lots of upfront fresh flavor that's surprisingly red fruit in character given the high percentage of Syrah. Very pleasant and refreshing. 55% Grenache picked at 20 brix plus 39% Syrah, 4% Mourvèdre and bits of Vermentino and Counoise from parcels specifically farmed for rosé. Whole cluster plus 2 percent free run juice (saignée) from destemmed fruit. Lacks the charm of the all-Grenache rosé but still excellent value.

Quady North 2017 Rosé of Cunoise

Applegate Valley (\$19) 91

Very pale pink. Spicy red raspberry, crab apple and a hint of cinnamon on the nose. Deeply flavorful palate that mirrors the nose with intense spicy dark red fruit and apple flavors. Protracted finish, rich and extracted. From a cool vineyard site in the Upper Applegate planted for rosé. Pressed whole cluster along with 10% destemmed Syrah.

Quady North 2017 Rosé of Grenache Rogue Valley

(\$18) 91

Pale pink tinged copper. An elegant vin gris style Grenache rosé that's delicate and perfumed, showing minerals and light red berry scents. Full in the mouth with excellent minerality and raspberry highlights, finishing clean and long. Sourced from three different vineyards. direct press whole cluster and destemmed fruit and fermented at 40°-50° in stainless steel. 11.6% alc.

Soter Vineyards 2013 Mineral Springs Brut Rosé

Yamhill-Carlton (\$65) 93

Luminous pale salmon pink. An elegant and charming sparkling rosé that spends four years on the lees. It shows a very attractive red cherry purity that begins on the nose, carries over to a creamy palate, and ends on a long, lingering finish. Absolutely beautiful! 89% Pinot Noir and 11% Chardonnay. The base wine is fermented and aged in barrel for 8 months. Disgorged Spring 2017. 4.3 g/L RS.

Soter Vineyards 2017 North Valley Rosé

Willamette Valley (\$28) 91

Pale pink. Penetrating scents of red cherry and pomegranate are followed by a suave entry and creamy texture with a clean palate of summer berries and a red grapefruit accent. Medium acidity, finishing on a long lingering note. Direct press, fermented and aged in 70% French oak, 30% stainless steel with 4 months on the lees.

Van Duzer 2017 Pinot Noir Rosé Willamette Valley

(\$20) 89

Medium salmon copper. Ripe berry with a tea leaf accent on the nose. Very flavorful palate with red fruit and herbal flavors and a touch of orange

peel. A fresh and lively wine with bright acidity, concentrated, layered, and with very good persistence. 100% Pinot Noir, 75% Wadenswil, 25% Dijon 115. Direct press, gently pressed, and inoculated with two yeasts to highlight floral and fruit aromas. Alc 13% The winemaker is Florent Merlier.

Willamette Valley Vineyards 2017 Whole Cluster

Rosé of Pinot Noir Willamette Valley (\$18) 90

Light pink. Fresh and fruity, this is a real crowd pleaser showing lively red cherry scents and a clean, fresh palate with medium acidity that, again, shows beautiful, ripe red cherry fruit. Made saignée style with 6 different clones of Pinot Noir, hand harvested, given 24 hours of skin contact then soft gravity pressed with free run juice fermented in stainless steel tanks. 1/3 of the wine is kept on the lees. 13.5 alc 3936 cases produced. Having a summer party? You simply can't go wrong with this wine.

Winter's Hill Estate 2017 Rosé of Pinot Noir

Dundee Hills (\$22) 90

This lovely wine displays a medium pink color with pink grapefruit and herbs on the nose. It reveals a nice firm backbone and hints of pomegranate on the palate and is minerally fresh with good acid balance.. Russell Gladhart is the owner and winemaker. 185 cases produced. www.wintershillwine.com

Rhode Island

Newport Vineyards 2017 Dry Rosé Rhode Island

(\$21) 91

Light red-pink. A very well made, authentic rosé from a blend of Pinot Noir, Cabernet Sauvignon and Cabernet Franc grown on the moderate coastal climate of Aquidneck Island. Introduced by spicy cranberry scents, the palate reveals nuances of dark red fruit. Refreshing with good density of flavor. George Chelf has been head winemaker since 1988.

Virginia

Boxwood Winery 2017 Rosé Middleburg (\$19) 89

The 2017 rose is a blend of 50% direct press Cabernet Sauvignon and Malbec and 50% saignée of Cabernet Franc and Petit Verdot all from estate vineyards. It exhibits nice purity of red fruit/plum with a hint of cinnamon aromas on the nose. Soft

on the attack and lush and suave on the palate, it has medium acidity and good weight on the finish.

Effingham Manor Winery 2016 Rosé Virginia
(\$25) **89**

Showing an exuberantly fruity nose of red cherry, this off-dry (10 g/l RS) wine has lingering, rich sweet cherry flavors with hints of strawberry and banana. Its sweetness isn't to everyone's taste, but the wine is well done and a welcome alternative to commercial white Zinfandel. Made from a blend of 75% Chambourcin and 25% Riesling grown at the estate Rock Mills Vineyard in Prince William County.

Stinson Vineyards 2017 Rosé of Mourvèdre (\$21) **90**

Rachel Stinson makes perhaps the best Mourvèdre-based rosé in America. The 2017 vintage reveals scents of dried savory herbs and fresh, clean pomegranate fruit that persists through a long, pure finish. A beautifully refined rosé. Sourced from Farmer's Rest Vineyard in Henrico and Horton Vineyards in Gordonsville. A highly successful Bandol-style rose. Well done!

Stinson Vineyards 2017 Rosé of Tannat Monticello
(\$21) **89**

Pure pink. Scents of rose petals and cherry. Quite fruity and ripe in style with fresh raspberry notes on the palate but finishes dry. All estate fruit grown on red clay loam soil.

Vint Hill Craft Winery 2016 Rosie Rosé Rock Mills Vineyard Virginia (\$25) **88**

Revealing spicy red cranberry and maraschino cherry on the nose, this is a very flavorful, albeit different, rosé. In addition to cranberry and cherry, there are notes of tobacco and orange concentrate on the palate. Made of 100% Chambourcin, it's a good example of rosé made from this variety. The winemaker is Chris Pearmund.

Washington State

Analemma 2013 Atavus Blanc de Noirs Sparkling Columbia Gorge (\$59) **92**

Alluring gold tinged blush color. Light toast and cherry skin notes on the nose. Delicate and complex with notes of cherry, peach, and a hint of

brioche on the palate. Beautifully textured, fresh, and bright with excellent balancing acidity. 100% Pinot Noir aged sur lie for 40 months, disgorged August 2017. Planted in the 1960s by Charles Henderson and Dr. Walter J. Clore, the Atavus Vineyard is dry farmed. Even better than the 2012 vintage we tasted last year!

Blushing Bear 2017 Rosé Columbia Valley (\$32) **90**

Very pale rose, near clear rim. Mourvèdre 50%, Grenache 30%, Cinsault 20%. Actor Kyle McLachlan's Winery project, with wines made by Dan Wampfler (Abeja). Given the dominant variety, we are not surprised this is a more richly textured, fuller bodied Bandol-style Rosé. Faint berry aromas, then light mineral-fresh, slightly stony aromas. Medium plus acidity adds relief and provides a nice saline, earthy/mineral length to the finish. Not as breezy and lifted as most rosé wines, but perfect to drink with fuller dishes and richly flavorful ones. A blend of 50% Mourvèdre, 30% Grenache and 20% Cinsault made Provence style by winemaker Kyle MacLachlan. 12.9% alc. Importer: Regal Wine Imports.

Gorman Winery 2017 Rosie Rosé Columbia Valley
(\$15) **90**

Pale pink-violet. A distinctive blend of primarily Cabernet Sauvignon and Syrah, with Grenache, Mourvèdre, Merlot, Petit Verdot, Malbec and Cabernet Franc. Crisp, dry Provençal-ish berry, blood orange, cinnamon-strawberry aromas and flavors. There's zesty, citrusy fruit and light minerality on the finish with virtually no Jolly Rancher candied fruit or watermelon notes. Best yet from Chris Gorman! Fruit from Boushey Vineyard, several on Red Mountain and Lonesome Springs. Alc 12.9% .

Gramercy Cellars 2017 Rosé Olsen Vineyard Yakima Valley (\$26) **91**

A blend of Cinsault, Grenache and Syrah, co-fermented for 2 hours on the skins. Compact, firm fruit structure with a pale salmon-pink color. Lively fresh, saline cherry flavors, then berryish finish; no Jolly Rancher perfumed character (perhaps due to ambient yeast ferment?) Refined, strong mineral finish. Crunchy texture and excellent fruit intensity without being 'juicy.'

**Hedges Family Estate 2017 DLD Le Rosé
Columbia Valley (\$18) 89**

Pale salmon pink. Shows sweet cherry, celery-herb nose at first, then cherry-raspberry aromas. Richer mid-palate than most with medium body, moderate acidity and strong florality on the finish. This co-fermented Cabernet Sauvignon, Grenache, Mourvèdre blend has a Provençal feel to it with solid depth. While more acidity would freshen things up, this exemplifies a fine style that re-inforces the nature of the dominant variety. 13.4% alc.

Kiona 2017 Mourvèdre Rosé Red Mountain (\$20) 90

Pale salmon-violet. Vivid Bing cherry, strawberry aromas lead to dry harmonious berry flavors with a touch of mineral-stony accents on finish. Done in a very balanced, crisp and dry style with more fruitiness than some others yet not at all 'sweet'. Sourced from the Heart of the Hill Vineyard. 12% alc.

Savage Grace 2017 Rosé of Cabernet Franc Red Willow Vineyard Yakima Valley (\$24) 90

Solid and extremely vibrant with fresh flavors and showing good weight and fine acidity. Shows strong red fruit aromas with low candied, bubble gum notes, finishing with delicate mineral-saline accents. Very refreshing. 12% alc Made by owner/winemaker Michael Savage whose first release was a Cabernet Franc in 2011.

Saviah Cellars 2017 The Jack Rosé Columbia Valley (\$16) 87

Very light pink to clear rim. This blend of Grenache 75%, Syrah 15%, and Mourvèdre 10% shows evident Grenache watermelon-strawberry aromas, then melon-orange accents with a hint of candied fruit. Medium acidity, with nice weight, medium minus body and strong fruit flavors echoing the nose. Good touch of phenolic 'chalkiness' on the finish lends firmness and cuts 'sweetness'. Not the electric freshness of some others, but nicely done and fairly priced for a Washington rosé. Alc 13.2%.

**Sparkman Cellars 2017 This Old Porch Rosé
Columbia Valley (\$19) 88**

Pale medium salmon-orange. Rounder, full flavored style, revealing forward fruit-dark cherry,

cassis flavors and no candied aromas. Some violet, berry in nose. Softer acid, more 'crunchy' textured, 'serious' style. A bit more acid would be better, but for this style, quite good and stylish. A saignée blend of Cabernet Sauvignon 70%, Malbec 20%, Syrah 10% from the Oasis, Olsen and Gamache Vineyards. Aged in tank /neutral oak. 14% alc.

**Underground Wine Project 2017 Mr. Pink Rosé
Columbia Valley (\$15) 86**

Pale salmon pink. A mix of Sangiovese and Syrah, Mr Pink Rosé shows very strong bubble gum, Jolly Rancher candy aromas that explode from the glass. The palate is better with more saline freshness and clean red fruit flavors. Good acidity, quite crisp and steely on finish. 12.5% alc.

Canada

**Benjamin Bridge 2013 Methode Classique Rosé
Gaspereau Valley (\$45) 92**

Oeil de Perdrix. Scents of dried cherry and rose petal. Beautifully elegant, creamy texture with a fine mousse and very fresh, bright flavors. On the finish, there's a biscuit note along with persistent red cherry notes. Outstanding wine and outstanding value. A blend of 66% Pinot Noir, 23% Pinot Meunier, and 11% Chardonnay from the estate's 85 acre vineyard, aged 3 years on the lees. Alc 11.5%. RS 10.5 g/L. Quebec-born Jean-Benoit Deslauriers is the chef de caves. www.benjaminbridge.com

Argentina

Ernesto Catena NV Alma Negra Brut Nature Rosé Uco Valley (\$23) 89 This Pinot Noir and Malbec blend reveals hints of red berries and minerals on the nose; they're mirrored on a very dry, subtly flavored, spritzy palate. Spends 8+ months on the lees. Outstanding quality for the price. Importer: Vineyard Brands, Inc.

**Fincas Patagónicas 2017 Tapiz Rosé Malbec Alta
Collection Uco Valley Mendoza 90**

Light red. Ebullient red raspberry and cherry on a perfumed nose. Beautifully balanced rosé made from Malbec, packed with delicious red fruit, fer-

mented dry. Definitely not a wimpy wine, the Tapiz Malbec Rosé offers generous flavors and great balancing acidity. Perfect for Tex-Mex food. Hand picked from the winery's Alta estate at 1400m in the Uco Valley. The winemakers are Fabian Valenzuela and consulting enologist Jean Claude Berrouet. Produced by Fincas Patagónicas of Lujan de Cuyo. Importer: Vino del Sol.

Fincas Patagónicas 2017 Zolo Signature Rosé Mendoza 86

Blush pink. Sweet strawberries and watermelon aromas. The palate is off dry with jammy strawberry flavors and moderate acidity. Finishes on a cloying note. A blend of grape varieties. Alc 13.8% Importer: Vino del Sol.

Funckhausen 2017 Dry Rosé Mendoza (\$16) 88

Medium rose petal red. A pleasant, easy drinking rosé that comes in an economical one liter bottle. It reveals dried strawberry and almonds on the nose and ripe red fruit flavors on the palate. Drink well chilled. A blend of 75% Malbec, 20% Cabernet Sauvignon, and 5% Cabernet Franc grown in the San Rafael region of southern Mendoza province. Importer: Global Vineyard Importers Berkeley, CA.

Susana Balbo 2017 Signature Rosé Uco Valley (\$23) 89

Beautifully presented in an elegantly shaped bottle, this pale pink salmon rosé offers aromas and flavors of red berries, fresh peach, and a hint of blood orange. Made saignée method, there's a touch of tartness on the back end and good rich extract on the finish. Importer: Folio Fine Wine Partners Napa, CA.

Australia/ New Zealand

Marisco Vineyards 2017 The Ned Pinot Noir Rosé Marlborough (\$14) 89

This is a straightforward, easy drinking red fruited rosé. It shows medium weight, excellent freshness, and fullness in the mouth. Just enjoy. A blend of 70% Pinot Noir and 30% Pinot Gris. Importer: Vinovia Wine Group.

Mt. Beautiful 2017 Rosé North Canterbury (\$16) 90

An incisive, fresh rosé showing just-picked red berries and a touch of citrus. Refreshing on the palate with good acidity and finishing dry. A blend of direct pressed 70% Pinot Noir and 30% Pinot Gris, both of which had 12-24 hours skin contact prior to fermentation in barrel and tank.

Hentley Farm 2017 Rosé Barossa Valley 89

A blend of 90% Grenache and 10% Syrah, this Barossa Valley rose is machine harvested with 24 hours skin contact from vines grown on clay loam over shattered limestone. It has a reserved nose with a hint of underbrush and red berry fruit on palate. It exhibits a lovely crisp palate feel, persistent light red berry fruit, and a long finish.

Spy Valley 2017 Rosé Marlborough 88

Pale eye of the partridge. Herbal notes on the nose with hints of stone fruit that carry over to the palate. Excellent acidity and freshness. Hand picked, single estate Pinot Noir, 95% direct pressed. A small amount of Malbec and Syrah are also included. Importer: Broadbent Selections.

Tournon by M. Chapoutier 2017 Mathilda Rosé Victoria (\$16) 89+

The Mathilda Rosé displays a medium salmon pink color with minerals and light red cherry/berry on the nose. Nicely focused on the palate, it is very fresh with bright acidity and light cherry skin flavors. Precise with nice acid and mineral punch on the finish. 100% Grenache from the vineyards Michel Chapoutier bought in 2009 in the Victorian Pyrenees. Importer: Winebow Montvale, NJ.

Austria

Anton Bauer 2017 Rosé Wagram (\$16) 89

Pale pink. Showing an effusive nose of red berry and Montmorency cherry, this is a very fruity, softly textured wine from one of the Wagram's best winemakers. A blend of 34% Zweigelt, 33% Syrah, and 33% Merlot. Made saignée method. Importer: Select Wines - kwselection.

Diwald 2017 Zweigelt Rosé Wagram 89

Brilliant light pink. Ripe red berry aromas with a touch of spice. Bright almost spritz attack with pure fresh raspberry and strawberry and a solid core of vibrant acidity. Hand harvested organically grown Zweigelt; part whole bunch pressed, part macerated grapes followed by lees contact for 4 months. Alc 12.3% Importer: Shiverick Imports.

Huber NV Sparkling Rosé Traisental 90

This Austrian Sparkling Rosé is an ideal wedding cake wine with freshness and sweetness. It reveals red cherry notes on a refined palate and has pure flavors. It is nicely balanced, lively, and charming. A blend of Zweigelt and Pinot Noir given 6 hours skin contact and 4 months on the lees. Importer: Broadbent Selections.

Huber 2017 Zweigelt Rosé Traisental (\$18) 89

Light pink. Red berry and watermelon scents give way to a Juicy Fruit attack. Full in the mouth with a soft creamy texture and fruity flavors. Good acidity gives a nice lift on the finish. Direct pressed after 2 hours skin contact; harvested from sustainably certified grapes. Importer: Broadbent Selections.

Hugl Weine 2017 Zweigelt Rosé Niederösterreich (\$13) 89

Medium reddish pink. Hints of cranberry and cherry on the nose. Spritzy on the attack but full in the mouth with fruity red berry and watermelon flavors that are held in check by round tannins. Excellent, low alcohol (12%) rosé! Importer: Kysela Pere et Fils, Ltd Winchester, VA.

Höpler 2017 Pannonica Rosé Burgenland 88

Medium pink with bronze highlights. Spicy orange cranberry with strawberry nuances. Very dry on the palate with nice minerality and fine lingering notes of pomegranate and red berry. A blend of 40% Pinot Noir, 35% St. Laurent and 25% Blaufränkisch from estate vineyards located in the Leithaberg Hills near Lake Neusiedl. Christhof Höpler is winemaker. Importer: Regal Wine Imports.

Landhaus 2016 Mayer Zweigelt Rosé Niederösterreich (\$16) 89

Sourced mostly from the Carnuntum region, this is a crisp, fresh rosé showing wild strawberries on the nose and a distinctive, vibrant palate of pomegranate and cranberry. Light, refreshing and perfect for summer lunches. 90% Zweigelt with smaller amounts of Pinot Noir and Merlot. Importer: MS Walker.

Loimer 2017 Rosé Kamptal Niederösterreich (\$17) 89

The 2017 Loimer Rosé has a medium reddish pink color and a fresh fruity nose of ripe berry fruit. It exhibits bright acidity with good extract showing dark cherry and red berry. It also has excellent balance and a long finish. It is 80% Zweigelt and 20% Pinot Noir grown on loess and gravel soil from Fred Loimer's biodynamic vineyards located near Langenlois in the Kamptal; whole clusters are macerated on the skins for 48 hours and then fermented dry. Importer: Winebow Montvale, NJ.

Mittelbach 2017 Tegernseerhof Rosé Zweigelt Niederösterreich (\$16) 91

Medium pink. The Mittelbach Rosé Zweigelt is outstanding. Bright red berry scents give way to a beautifully balanced wine packed with flavor but still dry and crisp. The long, lingering finish is the perfect ending to this exceptional rosé. Direct pressed. Importer: Select Wines - kwselection.

Paul Direder 2017 Zweigelt Rosé Niederösterreich 89

Pale salmon pink. Showing excellent freshness on the nose, this easy drinking rosé comes in a larger than usual (one liter) format. It offers the requisite acidity and red berry flavors required for lots of drinking pleasure. Direct pressed. Importer: Select Wines - kwselection.

Steininger 2017 Cabernet Sauvignon Rosé Niederösterreich (\$18) 89

The Steininger rosé is an exceptionally pretty wine revealing a subtle, floral bouquet that leads to a softly textured palate of red berries and a touch of citrus. A lovely wine meant for sipping and enjoying. Made from direct pressed fruit. Importer: Select Wines - kwselection.

Szigeti 2012 Pinot Noir Rosé Sekt Brut Neusiedlersee Burgenland (\$25) 91

The Pinot Noir Rosé is an elegant, understated sparkling wine. It shows light red cherry and toasty lees on the nose and reveals superb freshness and very appealing perfumed palate. Disgorged in late 2016, it has 4+ years on the lees. Great value! Importer: Craft+Estate.

Bulgaria

Albena Simeonova 2017 Nikopol Rosé Northwest Bulgaria 89

Pale salmon. Made from the rare, Storgozia grape variety, cultivated organically. Very mineral like bouquet with faint red cherry and rhubarb notes. Clean and fresh on the palate with stony minerals and bright acidity. Made from estate vineyards near Vidin in Bulgaria's far northwest.

Alvina Winery 2015 Thracian Legends Bio Rosé Danube Plain Varna 87

Light copper red. Light scents of red apple and cranberry with a note of cinnamon. Soft on the attack with a soft palate texture and hints of ripe red fruit.

Black Sea Gold 2017 Salty Hills Rosé 88

Medium pink. Effusive, focused strawberry and guava nose. Bright on the attack with quite high acidity and lots of fresh red berry fruit. Uncomplicated, fresh and straightforward. A blend of Cabernet Sauvignon, Syrah & Cabernet Franc.

Bulgariana 2016 Rose Thracian Valley (\$12) 89

Made of 100% Cabernet Sauvignon, this lovely rose has fragrant aromas and flavors of cranberry and raspberry. It is fresh and mouth filling with medium acidity and a crisp finish. A juicy and easy drinking wine. Importer: G&B.

Dragomir Estate 2017 Sarva Rosé Thracian Valley 88

Pale copper tinged pink. Hints of earth and herbs and apple on the nose. Crisp on the palate with subdued fruit flavors. An intentional rosé made of a blend of Mavrud and Rubin.

Edoardo Miroglio 2017 Bio Rosé Thracian Valley 88

Made in part with the hybrid Bouquet grape [Pinot Noir x Mavrud] developed in Bulgaria in the early 1950s, this rosé is floral with rose petal, orange flower, and wild strawberry scents. It offers a soft attack of pure strawberry that lingers on the palate with just a touch of sweetness. A blend of organically cultivated 10 year old vines of Bouquet (60%) and Mavrud (40%) grown near Elenovo village. 4.1 g/l RS.

Edoardo Miroglio 2013 EM Brut Rosé Nova Zagora, Thracian Valley 91

Medium copper salmon. Highly fragrant bouquet of fresh red berries, orange zest and a touch of fennel that carries over to a zesty palate with additional hints of dried flowers and biscuit. 100% Pinot Noir from 16 year old vines. This excellent Brut Rosé has a minimum of 24 months on the lees; this bottle was disgorged January 2018 with over 4 years on the lees. 8 g/l RS.

Katarzyna 2017 Contemplations Rosé Thracian Valley 88

Light salmon pink. Picked early and direct pressed, this blend of 60% Malbec and 40% Carmenere reveals rose petals and red berries, and a suave, low acid mouth feel. The softest of the three Katarzyna rosés. 13% alc.

Katarzyna 2017 La Vie en Rosé Grenache Thracian Valley 89

Light copper salmon. Delicate floral scents give way to a big, soft entry and strawberry fruit. There's firm, integrated acidity and a lingering finish.

Katarzyna 2017 Le Rosé Thracian Valley 90

Elegant presentation in a shapely bottle with light peachy-pink color. Hand picked, direct pressed 20% Malbec, 20% Cabernet Franc and 60% Syrah grown at the foot of the East Rhodope Mountains in the southernmost part of Bulgaria. Lively precise aromas of raspberries and a mineral-laced, subtly flavored, crunchy palate. Very successful Provence-style rosé! 13% alc.

Manastira 2017 Ilaya Rosé Thracian Valley 89

Light copper gold. Showing light notes of dried herbs and dusty earth on the nose, this Mavrud based wine is full and soft on the palate with light guava and earthy mineral notes. Well done. Importer: Old Town Wine Imports.

Midalidare Estate 2017 Sees Rosé Thracian Valley 89

Very pale pink. With just two hours skin contact, this is a light, bright and fresh rosé. Light red cranberry runs through the wine from the bouquet to the nice, long finish. Excellent balance. A blend of 95% Cabernet Sauvignon and 5% Cabernet Franc.

Neragora 2015 Mavrud Rosé Thracian Valley 89

Medium salmon pink. Organically cultivated Mavrud--Bulgaria's premiere grape--from the Chernogorovo region famous for the hundreds of storks that nest in the area. Floral like nose of cranberry and raspberry. Crisp, dry, and mineral like with understated fruit on the palate. Neragora was established in 2002 by Italian entrepreneur Massimo Azzolini.

New Bloom 2016 Pixels Rosé Thracian Valley

(\$16) 89+

Pale salmon. This Grenache based rosé reveals a light perfume of strawberry. It is delicately flavored with bright acidity and freshness. A very successful, refreshing version of Grenache rosé.

New Bloom 2017 Verano Azur Rosé Thracian Valley

(\$13) 89

This 60/20/20 blend of Cabernet Sauvignon, Cabernet Franc and Syrah offers good, easy drinking. Delicate red berries and a hint of guava show on the nose and again on the palate. The wine is clean and bright with a chalky finish. Excellent value!

Orbelia 2017 Melnik Rosé Thracian Valley 88

Pretty pale salmon. Light scents of red berries with a bit of spritz on the attack. On the palate, it's crisp and fresh with light red berry flavors and slightly tart acidity. A good example of rosé made from the Melnik variety.

Orbelus 2017 Melvino Rosé Struma Valley 90

Very pale copper blush. Single vineyard broad leaf Melnik. Lightly fragrant of orange petals, the wine is lightly flavored, showing white almond, starfruit, and a hint of red raspberry. Very dry and mineral like. A very interesting and unique, mineral like rosé made from a single vineyard of the Broad Leaf Melnik variety.

Rossidi 2017 Rosé de Pinot Nikolaev Vineyard Thracian Valley 89

Salmon blush. Shows pretty, high toned red cherry scents, followed by a touch of spritz on the attack. The wine is crisp and fresh and full in the mouth with light red berry and cherry flavors. Well done!

Rupel 2017 Rosalie Anita Rosé Thracian Valley 87

Showing scents of wild roses, this blend of Sangiovese, Cabernet Sauvignon and Melnik 55 offers dried strawberry and red apple fruit on a lightly sweet palate. Made direct press.

Villa Melnik 2017 Rosé Struma Valley 90

Pink salmon. Shows attractive strawberry fruit with hints of tangerine. Mellow on the attack and soft and round on the palate with bright acidity, pure flavors, and a dry finish. A blend of 25% Mavrud and 75% Broad Leafed Melnik.

Villa Yambol 2017 Kabile Rosé Syrah Thracian Valley 88

The Rosé Syrah is medium pink and displays perfumed aromas of fresh strawberry with a hint of watermelon. It has nice intensity of light red cherry and berry flavors with medium acidity. It is very fresh and has a lingering finish with good acidity.

Chile

Apaltagua 2017 Rosé Reserva Carmenere Maule Valley 87

Pale pink. Lightly fragrant of red berries that are mirrored on the palate with very firm acidity. A blend of 85% Carmenere and 15% Syrah grown at the Huaquen Estate in the Maule Valley. Too austere for casual sipping but should pair well with shrimp dishes. Importer: Global Vineyard Importers Berkeley, CA.

Calcu 2017 Rosé Reserva Especial Colchagua Valley (\$13) 88

Pink coral. Light red berries and garrigue herbs show on the nose and carry over to a delicate yet zesty palate. Great value and low alcohol to boot! A blend of 90% Malbec and 10% Petit Verdot made by winemaker Rodrigo Romero. 12% alc 4.8 g/L RS
Importer: Global Vineyard Importers Berkeley, CA.

Concha y Toro 2017 Casillero del Diablo Rosé Central Valley (\$12) 87

Pale coral pink. A lightly flavored wine revealing minerals and light red cherry and berry aromas and flavors accompanied by an herbal tea note. It's on the austere side of rosé, so pair this one with seafood. 50% Syrah, 30% Cabernet Sauvignon, and 20% Carmenere.

De Martino 2017 Gallardia Cinsault Rosé Itata 89

Light copper orange. This Cinsault Rose offers subtle red berry leesy scents with savory herbal accents. It displays nice fullness in the mouth, medium acidity, and light red fruit flavors. A bit austere but clean and fresh with good density and earth on the finish. Sourced from a dry farmed, self rooted, Goblet-trained single vineyard located just 22 km from the Pacific. Importer: Broadbent Selections.

Lagar de Bezana 2017 Rosado Alto Cachapoal 88

This barrel fermented rosado is a blend of 65% Cabernet Sauvignon and 35% Syrah. It has a spicy, smoked herb nose with a red raspberry note. It is lightly flavored on the attack with hints of minerals and a tart finish. Importer: Vino del Sol.

Lapostolle 2016 Le Rosé Valle del Rapel (\$16) 91

Pale rose-tinged straw. Yeasty, lightly herbal nose. Very crisp attack, delicate flavors, and mineral like with hints of cherry, tea, and chamomile on the palate. It's subtle, balanced, and superb. 55% Cinsault, 25% Syrah, 12% Grenache, 7% Mourvèdre picked early and direct pressed. 6 thousand cases made. 12.8% alc Andrea León is the winemaker. Importer: Winebow Montvale, NJ.

Leyda 2017 Pinot Noir Rosé Valle de San Antonio (\$15) 92

This lovely Pinot Noir Rosé is sourced from estate vineyards located close to the Pacific Ocean, Medium copper pink in color, it offers a red berry nose and a suave palate with touches of pomegranate and berry. It is a complex wine with subtle barrel notes and excellent concentration. Nicely balanced with medium acidity and a persistent finish. Good example of Pinot Noir rosé at its best. Aged 7 months in stainless steel with frequent battonage. Viviana Navarrete is the winemaker. 5 thousand cases made. Importer: Winebow Montvale, NJ.

France

Alain de la Treille 2017 Le Rosé Vin de France (\$12) 88

A blend of 40% Cabernet Franc, 40% Gamay, and 20% Pinot Noir, this rose reveals a light salmon pink color and very faint red cherry skin on the nose with floral notes. It exhibits a hint of sweetness on the attack with red berry fruit on the mid-palate and a nice lingering finish of red berry/cherry notes.

Boisset Collection 2016 Digression Rosé Côtes de Provence (\$35) 90

This Rosé makes a dramatic entrance with its rectangular glass bottle, offering the consumer something out of the ordinary. The wine itself is good with attractive watermelon and summer berry scents on the nose, a soft attack, and light floral and berry flavors on the palate. But it's the bottle that gets the attention. A blend of 70% Grenache, 15% Cinsault, 15% Syrah. The winemaker is Laurent Sauvage.

Boizel NV Rosé Champagne (\$60) 90

Salmon pink. Showing light red berry aromas complemented by citrus notes, the Boizel Rosé is creamy and fruit rich. The aromas are mirrored on a focused palate with additional cranberry and spicy orange zest notes. Finishes long with an attractive mineral edge. A blend of 50% Pinot Noir (8% red wine), 30% Pinot Meunier and 20% Chardonnay aged a minimum of 3 years on the lees. 8 g/l RS. Importer: Palm Bay Imports Syosset, NY.

Bouvet NV Rosé Excellence Brut Vin de France
(\$17) **88**

Pink coral. Bouquet of red apple and orange blossom with light leesy notes. Very fruity flavors, again with a leesy accent and lingering fruit on the finish. Excellent inexpensive sparkler. Made of 100% Cabernet Franc grown in the Loire Valley, fermented in stainless steel, and aged 2 years on the lees. Importer: Kobrand Corporation Purchase, NY

Bouvet NV Tresor Rosé Brut Saumur AOC (\$22) **90**

Pink coral. Clean aromas of red apple and cinnamon and a hint of pie crust. Lovely creamy mouth feel with red fruit and biscuit notes. A huge step up from the Rosé Excellence. Made of all Cabernet Franc with the juice fermented in new oak in the winery followed by 6 months maturation in barrique (15% new). Founded in 1851 by Etienne Bouvet, Bouvet-Ladubay is the second oldest sparkling wine-producing house in Saumur. Importer: Kobrand Corporation Purchase, NY.

Bruno Paillard NV Extra Brut Rosé Première Cuvée Champagne (\$70) **93**

Disgorged in 2017, the delicately colored Extra Brut is an outstanding example of rosé Champagne. It shows flowers and blood orange citrus accented by light yeasty notes. A wine of superb finesse and balance, the Bruno Paillard Extra Brut Rosé is a blend of 25 reserve wines going back to 1985. Spends a minimum of 3 years sur lie, RS < 6 g/L. Importer: Verity Wine Partners.

Canard-Duchêne NV Authentic Rosé Champagne
(\$50) **91+**

Pale pink with a copper tinge, this elegant Brut Rosé offers an effusive perfume of rose petals, red berries and tangerine zest that reappear on the super fresh, beautifully flavored palate. A blend of 45% Pinot Noir, 30% Meunier, and 25% Chardonnay with 3+ years on the lees. Importer: Thiénot.

Castelmaure 2017 Vin-Gris Corbières (\$13) **89**

Pink rose petal. Spicy red berries show on a zesty bouquet. Smooth on the palate with layered flavors of ripe strawberry, cherry skin, and flowers, finishing long. A very fresh and rich rosé that's

outstanding value. 80% Grenache, 10% Carignan, and 10% Cinsault. Importer: Kysela Pere et Fils, Ltd Winchester, VA.

Charles Heidsieck 2006 Millésime Vintage Rosé Champagne (\$150) **93**

Copper salmon. The Pinot character comes through on this very appealing vintage Champagne sourced from the Montagne de Reims with a small amount from Les Riceys in the Aube. Lively, incisive aromas of cherry skin and red berries provide an energetic introduction to this high toned palate with a cherry-accented, inner mouth perfume.

Château d'Aqueria 2017 Rosé Tavel (\$20) **90**

This Tavel displays a light ruby red color and has effuse perfumed aromas of fresh red berry and cherry with a rose petal accent. Big on the palate with concentrated fresh red berry flavors and a lingering finish. 45% Grenache, 20% Clairette, 15% Cinsault, 8% Mourvèdre, 6% Syrah, 4% Bourboulenç, and 2% Piquepoul. Importer: Kobrand Corporation Purchase, NY.

Château de L'Aumérade 2016 Rosé Cuvée Marie-Christine Côtes de Provence **92**

Light pink. Syrah makes itself known in this Provence blend. Darker fruit notes show on a beautifully extracted wine, but red berry/cherry notes appear on the finish. Crisp, clean and great balance. A blend of 42% Cinsault, 34% Grenache/Garnacha, and 24% Syrah grown on clay-limestone soils in Cru Classé vineyards located in Côtes de Provence's "Golden Triangle". Importer: Regal Wine Imports:

Chateau de Pampelonne 2017 Rosé Côtes de Provence **89**

Very pale blush pink. Light aromas of red raspberry and cherry. Quite a leesy rosé with an unusual mouth feel for a Provence rosé--creamy, creamy and mouth filling. A blend of 40% Grenache, 30% Cinsault, 20% Syrah and 10% Tibouren grown on sandy granitic soils near the Saint-Tropez Pampelonne Beach. Aged 5 months on the fine lees in stainless. Winemaker is Marie Pascal. Importer: Regal Wine Imports.

Château de Ségriès 2017 Rosé Tavel (\$20) 91

This Rosé displays aromas of red cherry with a purity that runs through the wine. Soft and full with moderate acidity, it has generous fruit and a touch of earthiness. There's a perfumed character to the palate also. Very Tavel like in character. A blend of 50% Grenache, 30% Cinsault, 10% Clairette, 10% Syrah done saignée style from 60 year old vines. 14.5% alc. Importer: Kysela Pere et Fils, Ltd Winchester, VA.

Château des Ferrages 2017 Mon Plaisir Rosé Sainte Victoire Côtes de Provence (\$24) 91

Light pink orange blush. Crisp mineral nose with hints of citrus and herbs. Crisp attack with light red cherry on palate and nice fruit concentration with minerals and a lingering light cherry note on the finish. A blend of Grenache, Syrah, and Vermentino. The 28 ha vineyard was purchased by Maison Michel Chapoutier in 2016. Importer: HB Wine Merchants.

Château des Ferrages 2017 Roumery Rosé Côtes de Provence (\$18) 91

Medium eye of the partridge. Scents of red cherry skin and rose petals. Soft on the attack with very good intensity of red cherry/berry on a focused palate with a surprisingly rich finish. Excellent balance, purity and focus. This is one of four cuvées made at Château des Ferrages. It's a blend of Cinsault, Grenache, Syrah, Vermentino, and Clairette. Importer: HB Wine Merchants.

Chateau Pech-Latt 2017 Rosé Corbières (\$15) 88

Pink rose petal color. Steely character to the nose with light floral and red berry nuances that are mirrored on the palate. Full in the mouth with refreshing acidity and sweet berry notes that linger on the finish. A blend of 60% Grenache and 40% Cinsault from a newly purchased (non-organic) vineyard near the town of Lagrasse. Importer: H.B. Wine Merchants.

Château Roquefeuille 2016 La Combe Rosé Côtes de Provence (\$50) 92

The La Combe Rosé is an outstanding wine with the density and fullness that calls for it to be consumed with food. It's mostly made of old vine Gren-

ache (planted in 1956), and the wine shows the red berries characteristic of that variety. But there's a lot more—an effusive bouquet, density that doesn't compromise the wine's elegance, and a very long finish. Outstanding. Made of 84% Grenache, 13% Cabernet Sauvignon, and 3% Cinsault. Importer: Esprit Du Vin.

Château Roquefeuille 2017 Rosé in the Air Côtes de Provence (\$22) 89

Very pale pink-peach. Showing a light white flower and rose petal perfume, the Rosé in the Air is delicate and fresh on the palate with hints of citrus and peach. A blend of 55% Grenache, 25% Cinsault, 15% Syrah, and 5% Vermentino. A great summer sipping wine that should be served well chilled. Importer: Esprit Du Vin.

Château Roquefeuille 2017 "R" de Roquefeuille Côtes de Provence (\$30) 91

The "R" is more intense than the Rosé in the Air in every way. It offers aromas and flavors of just-picked white stone fruit and wild red berries. It's balanced on the palate with bright acidity and a lingering, flavorful crisp finish. A blend of 38% Grenache, 27% Syrah, 11% Cinsault, 11% Cabernet Sauvignon, 7% Rolle.

Domaine Bel Eouve 2017 Rosé de Provence Coteaux d'Aix en Provence (\$15) 89

Medium eye of the partridge. Orange peel, roses, cherries on nose. Full in the mouth with good acidity and lovely persistence and freshness. Great value! 52% Grenache, 18% Cinsault, 10% Cabernet Sauvignon, 5% Cunoise, 5% Syrah, 5% Sauvignon Blanc, and 5% Viognier from the estate's 13 ha vineyard of clay and limestone soils located 22 km northeast of Aix en Provence. <3 g/l RS Importer: HB Wine Merchants.

Domaine Bousquet NV Brut Rosé Mendoza (\$13) 89

Pale copper salmon pink. Our favorite of the Domaine Bousquet sparklers, the rosé offers scents of rose petals and red raspberries. It's clean on entry and offers ripe, fruity flavors on a creamy, lees-rich palate. It's a tad off-dry. A blend of 75% Pinot Noir,

25% Chardonnay made using the Charmat method, like Prosecco.

Domaine Bousquet 2017 Rosé Organic Grapes Uco Valley (\$13) 90

This well made organic rosé hits all the buttons. It's flavorful with fresh red cherry and berry notes and mouth filling with good acidity and lingering flavors. Made of 50% Malbec and 50% Cabernet Sauvignon from Tupungato at 1200 meters above sea level.

Domaine de Mus 2017 Grenache Cinsault Rosé Pays D'Oc (\$13) 89

Blush pink. Red berry and herbal thyme scents. Very clean, fresh and vibrant on the palate. This is one of those pale colored wines from Southern France that surprise with their intensity of flavor. Notes of red raspberry and rose petals run through the wine from the first whiff to the nice long finish. Made by Domaine Julienne & Fils in Béziers. Importer: Kysela Pere et Fils, Ltd Winchester, VA.

Domaine Poli 2017 Niellucciu Rosé Ile de Beauté IGP Corsica (\$16) 90

Pale eye of the partridge. Minerals, garrigue and rose petal aromas. Very fresh, mineral laden palate with good intensity of sour cherry fruit. Firmly structured but delicate on the palate, this is a serious food wine. Direct press; 100% Niellucciu from the Domaine Eric Poli's vineyards in the commune of Linguizzetta in Corsica. Eric Poli is the winemaker. Importer: Regal Wine Imports.

Domaine Serge Laporte 2017 Les Boursicottes Chavignol Sancerre (\$23) 91

Oeil de perdrix. Light red cherry/berry with a hint of ruby grapefruit on the nose. Excellent concentration of cherry and raspberry on a very fresh and bright palate. Pure and long with great fruit! Today this 6th generation family estate is managed by Serge's son, Guillaume Laporte. The fruit is all Pinot Noir from 15 year old vines grown on the calcareous clay soils of Chavignol. Fermented 15 days and aged on the lees 4 months. Importer: Scoperta/TMarchetti Cleveland Hts, OH.

Duval-Leroy NV Rosé Prestige Champagne (\$80) 91

Pale salmon. A lively, fragrant bouquet of fresh red berries and currants. The palate is light and vibrant with delicate bubbles and flavorful notes of strawberries and cream accented by citrus zest. A blend of 70% Chardonnay and 30% Pinot Noir. 10 g/L RS Importer: Terlato Wines.

Ferraton Pere & Fils 2017 Samorëns Rosé Côtes du Rhône (\$16) 88

The Samorëns Rosé is a blend of 50% Grenache, 30% Syrah and 20% Cinsault. Medium pink coral in color, it offers light red fruit aromas with fresh hints of red cherry and strawberry. It is soft on the attack with medium acidity and a medium long finish. Importer: Sera Wine Import.

Foncalieu 2017 Haut Vol Vin de France (\$15) 89

This Languedoc based cooperative consistently makes pleasant drinking rosés of excellent value. The Haut Vol is pale pink with a copper tinge, showing scents of Honeycrisp apple, watermelon, and light red berry that carry over to a softly textured, highly perfumed palate. There's good depth of flavor and a pretty finish. A blend of cofermented 70% Grenache and 30% Carignan from the Languedoc. Importer: Scoperta/TMarchetti Cleveland Hts, OH.

Foncalieu 2017 Piquepoul Rosé Coteaux d'Enserune (\$15) 90

Pale eye of the partridge. A delicious wine of outstanding value! Stony minerals, citrus and hints of stone fruit show on the nose. Surprisingly intense on the palate, revealing blood orange, stone fruit, and hints of red berries. We highly recommend this fresh, bright wine. A rare variety sourced from a single 2 ha vineyard in Cazouls Importer: Scoperta/TMarchetti Cleveland Hts, OH.

Gassier 2017 Esprit Gassier Côtes de Provence (\$20) 91

This peachy pink colored rosé starts with a penetrating perfume of flowers, fresh peach, and a hint of raspberry. The high-toned raspberry note continues on a full, round palate that's beautifully balanced and persistent. A first rate Provence rose.

35% Grenache, 30% Cinsault, 25% Syrah, and 10% Rolle from the Château Gassier vineyards in the Arc Valley and direct pressed. Importer: Wilson Daniels Ltd. St. Helena, CA.

Jean Boisselier 2017 Reine de la Ville Ile de Beauté IGP Corsica (\$12) 88

Copper tinged light pink. Red berries, minerals, and a hint of garrigue on the nose. Soft on the attack with a similar, suave texture in the mouth showing light red berries and a hint of watermelon. Good acidity and freshness. Outstanding value. 50% Niellucciu, 30% Grenache, 10% Sciacarellu, 10% Cinsault. Importer: Scoperta/TMarchetti Cleveland Hts, OH.

Jean Reverdy 2017 Less Villots Sancerre (\$24) 92

Light salmon pink. Rose petals and the essence of red berries on the nose. Perfumed on a mineral-laden yet creamy palate with flavors of red berries and pomegranate. Superbly balanced and consistently delicious year after year. Importer: Kysela Pere et Fils, Ltd Winchester, VA.

La Bégude 2017 L'Irréductible Bandol (\$33) 91

Light red. Herbal nuances on the nose complemented by red berries. This is a big, mouth filling wine with spicy, herbal, pomegranate and raspberry flavors. It has excellent depth and a long finish. A blend of 60% Mourvèdre, 20% Grenache, 20% Cinsault. Give this wine a year or two in bottle, and it'll be even better. Importer: Kysela Pere et Fils, Ltd Winchester, VA.

La Vieille Ferme 2017 Rosé Vin de France (\$11) 88

Pale salmon-tinged pink. Fragrance of summer berries with a cherry blossom note. Light and soft on the palate but fresh, easy drinking with light red berry flavors. Excellent quaffing wine. A blend of 40% Cinsault, 40% Grenache, and 20% Syrah made saignée method. 13% alc.

Laroche 2017 La Chevalière Rosé Pays d'Oc (\$17) 88

Eye of the partridge. Pleasant, clean scents of ripe red berries with an uplifting citrus note. Light herbal notes complement red berries on the palate. Moderate acidity and freshness, good length, and

good value for money. 65% Grenache, 35% Syrah from the Languedoc. Importer: Wilson Daniels Ltd. St. Helena, CA.

Laurent Perrier NV Cuvée Rosé Brut Champagne (\$100) 91

Copper-tinged pink. Raspberry with anise and garden herbs provide a graceful introduction to this very flavorful, vinous rosé Champagne. Pure, fresh red berry and cherry show upfront on a lively palate, finishing with good persistence. 100% saignée Pinot Noir. Importer: Laurent Perrier.

Les Costières de Pomerols 2017 Beauvignac Syrah Rosé Pays D'Oc (\$10) 87

Light red pink, this rose displays herbal aromas along with a hint of cranberry. It reveals high acidity and is almost spritzzy on the palate, finishing medium long. Importer: Kysela Pere et Fils, Ltd Winchester, VA.

Les Maîtres Vignerons de la Presqu'île de Sai 2017 Fleur de Mer Côtes de Provence (\$20) 89

Pale pink orange, The Fleur de Mer exhibits a touch of herbs on nose with aromas of strawberry and cherry. It is full in the mouth, almost creamy and is balanced with good freshness. A blend of 41% Grenache, 27% Cinsault, 11% Carignan, 9% Mourvèdre, 8% Syrah, and 4% other varieties. Direct pressed and cold fermented. Wine Brokers Unlimited is owned by E&J Gallo. Fleur de Mer is crafted by winemaker Florian Lacroux of the 50-year-old cooperative, Les Maîtres Vignerons de la Presqu'île de Saint-Tropez, which includes 200 winegrowers farming 750 ha. Importer: Wine Brokers Unlimited.

M. Chapoutier 2017 Les Vignes de Bila-Haut Rosé Pays d'Oc (\$15) 89

There's an abundance of zesty, red berry fruit in the Bila-Haut Rosé. It's fresh with no easy sweetness and, while on the simple side, offers a juicy, straightforward appeal. A blend of 78% Grenache, 14% Cinsault, and 8% Syrah from the Côtes du Roussillon. Importer: Sera Wine Imports.

Maison Saint Aix 2017 Aix Coteaux d'Aix en Provence 90

Blush pink gold and very pale, the 2017 AIX displays a fruit forward floral nose of rose petals and raspberries. It is nicely balanced on the palate with fresh perfumed fruit and a long clean finish. This classic Provence rosé is a blend of 60% Grenache, 20% Syrah, and 20% Cinsault macerated 7-8 hours and made 30% saignée and 70% direct press from the estate's 70 ha vineyard. The 130 year old Maison Saint Aix is one of the largest domaines in the appellation. Importer: Massanois Imports Washington, DC.

Maison Saleya 2017 Rosé Côtes de Provence (\$15) 89

This rose is a blend of 50% Grenache and 50% Cinsault. Very perfumed, it also offers red berries and flowers. It is subtle with a silky attack and lovely mouth feel and extract with medium acidity on the mid-palate and finish. Importer: Kobrand Corporation Purchase, NY.

Mas de la Dame 2017 Rosé du Mas Les Baux de Provence (\$15) 91

The 2017 Rose du Mas displays a lovely copper salmon color and is big and soft on the palate with complex red fruit flavors of 60% Grenache, 20% Cabernet Sauvignon 10% Syrah, and 10% Mourvèdre. The grapes are hand picked during the last two weeks of September with 4-8 hours skin contact prior to bleeding and separately vinified. It is fresh, bright and elegant with perfect acidity. The winemaker is Caroline Missoffe. Jean Luc Colombo is consulting enologist. Importer: Esprit Du Vin.

Miraval 2017 Rosé Côtes de Provence (\$28) 90+

Pale blush pink. One of the most perfumed rosés in this report, the Miraval evokes delicate floral, rose petal scents. It also has excellent depth of flavor and an ultra-long finish, showing strawberry, guava, and ripe watermelon. Made of Cinsault, Grenache, Syrah and Rolle. All direct press except for the Syrah which was done saignée method. Vinified 95% stainless steel and 5% in barrel with battonage. The wine is a collaboration between Brad Pitt, Angelina Jolie, and the Perrin family of Château Beaucastel fame. Importer: Vineyard Brands, Inc.

Perrin Family 2017 La Vieille Ferme Vin de France (\$11) 87

Outstanding copper-orange-pink color. La Vieille Fermented always offers outstanding value, and this wine is no different. It's clean and fresh, avoiding the sweetness found in many inexpensive rosés. On the simple side, perhaps, but there's nice, juicy berry fruit with a hint of spice on a lingering finish. 40% Cinsault, 40% Grenache, and 20% Syrah made saignée method.

Perrin Family 2017 Rosé Réserve Côtes du Rhône (\$15) 89

This light pink Côtes du Rhône is a blend of Cinsault, Grenache, Mourvèdre, and Syrah from a single vineyard, Le Grand Prébois, in Orange. Made in stainless steel tanks using the saignée method it reveals light red berry aromas, hints of watermelon, and ripe fruit on the palate. It has medium acidity and freshness with a nice lingering finish. Importer: Vineyard Brands, Inc.

Piper Heidsieck NV Rosé Sauvage Champagne (\$60) 91

This blend of Pinot Noir, Meunier, and Chardonnay opens with richly fruited red berry scents. It's juicy and full on a very dry, structured palate with slightly tart, red plum and black cherry notes. A high proportion (25%) of red wine gives this rosé a substantial, vinous quality that allows it to be paired with meaty fare. Importer: Remy Cointreau.

Prophecy Wines 2017 Rosé Vin de France (\$15) 88

Pale pink. Light red berry and mineral scents. Clean with pleasant light red fruit flavors. Well priced. A blend of 55% Grenache, 30% Cinsault, 5% Merlot, 5% Caladoc, and 5% Marselan from the south of France. Direct pressed and fermented in stainless steel with two months on the lees. Prophecy Wines of Hayward CA is owned by E&J Gallo.

Saget La Perrière 2017 La Petite Perriere Rosé Vin de France (\$14) 89

Light pink salmon. The La Petite Perriere Rosé never disappoints. It's a crisp, fresh and delicate all Pinot Noir rosé that offers pure red cherry and berry flavors on a nicely balanced palate. And all

that at a ridiculously low price! Made of 100% Pinot Noir, machine harvested, from estate vineyards in Touraine in the Loire Valley and from purchased fruit from the south of France. Phillipe Reculet and Laurent Sage lead the winemaking team. Alc 12.5% Importer: Esprit Du Vin.

Saint-Hilaire NV Brut Rosé Crémant de Limoux Languedoc (\$20) 89

Pale salmon pink. Lively red berry and bread dough scents. Lightly effervescent with nice textural finesse and raspberry/strawberry fruit on a dry palate. From the foothills of the Pyrenees where the monks first "discovered" sparkling wine in the 16th century. A blend of 70% Chardonnay, 20% Chenin Blanc, and 10% Pinot Noir done methode champenoise style and one year on the lees. Crémant de Limoux is the only sparkling wine found in Thomas Jefferson's cellar!

Secret Indulgence 2016 Digression Rosé Côtes de Provence (\$35) 90

Very pale pink. Dramatically packaged in a heavy, rectangular glass bottle, the Digression Rosé makes a real fashion statement. However, it's also a very good wine that evokes framboise and rose petal with hints of peach flowers and herbs. The palate is suave with excellent acid balance. A blend of 70% Grenache, 15% Cinsault, and 15% Syrah produced by winemaker Laurent Sauvage for Jean-Charles Boisset's Secret Indulgence brand.

Serge Mathieu NV Brut Rosé Champagne (\$55) 91

Bright salmon pink color. Shows notes of ripe red berries and orange zest with a complicating savory, earth note. Its wine like palate offers concentrated flavors that mirror the bouquet and linger on the finish. Serve this Champagne with rare duck breast. 90% Pinot Noir, 10% Chardonnay with 3 years on the lees and 9.5 g/l RS.

Taittinger 2006 Comtes de Champagne Rosé Grand Cru Champagne (\$262) 96

Opening with perfumed scents of freshly picked, tangy red fruits, this is one of the most prestigious of the vintage rosé Champagnes. It reveals a deeply flavored, energetic and full-bodied palate of cran-

berry, Montmorency cherry, and nuanced secondary flavors. Closes with outstanding persistence and clarity. Drinking beautifully now. A blend of 85% Chardonnay and 15% Bouzy Pinot Noir. Importer: Kobrand Corporation Purchase, NY.

Trouillard NV Elexium Rosé Brillant Champagne (\$60) 90

This lovely Champagne displays a light copper salmon color and aromas of brioche, toasted nuts and herbs. It displays a creamy mousse and a soft creamy mouth feel with hints of strawberry jam and scones. Importer: Kysela Pere et Fils, Ltd Winchester, VA.

Vignobles Lassagne 2017 Les Caprices D'Anaïs Rosé Bordeaux (\$13) 89

Medium pink salmon. Reticent nose of minerals, flowers, and a hint of red berries. Savory, serious, and spicy in the mouth with minerals and red currants showing. A 50/50 blend of Merlot and Cabernet Sauvignon from 30+ year old vines. This is a serious, food wine with a good backbone. Importer: Kysela Pere et Fils, Ltd Winchester, VA.

Greece

Gai'a 2017 Rosé Nemea (\$16) 91

Light ruby red with a spicy red cherry nose. It is fresh and crisp on the palate with excellent freshness and brightness, showing red fruit on the palate. Dry and slightly herbal, this is an excellent darker fruited rosé. From 25 year old, 100% Agiorgitiko grapes from the high altitude (2625') slopes of the mountainous Koutsi and Asprokampos regions. The winemaker is the well-regarded Yiannis Paraskevopoulos. 13% alc Importer: Winebow Montvale, NJ.

Kir-Yianni 2016 Akakies Sparkling Rosé Amyndeon 88

This 100% Xinomavro rosé reveals a rose petal nose and a frothy, fruity red berry palate with just a touch of sweetness. Yiannis Boutaris established Kir-Yianni, and today his son Stellios Boutaris manages the winery and estate vineyards. Importer: Diamond Wine Importers.

Ktima Biblia Chora 2017 Biblinos Rosé Pangeon 89

Medium pink. Showing red berries with fresh herbal notes, this direct press rosé is made from an unnamed local variety discovered by Vassilis Tsaktsarlis in 2002. Biblia Chora now has 3 ha of the variety planted in their own organically farmed vineyard on the southern slopes of Mount Pangeon in Kavala at about 500m altitude with clay and limestone soils. The wine is crisp and extremely refreshing with the high natural acidity that comes from this unique terroir and even more unique grape variety. Importer: Cava Spiliadis Montreal, Canada.

Ktima Driopi 2016 Rosé Nemea 89

Made of the Agiorgitiko grape and left on the skins for 24 hours before pressing, this rosé is deeper in color and fuller in body than most, making it the perfect companion for heartier fare. It shows red berry and plum fruit on a full-flavored palate with good balancing acidity. The fruit comes from a 50 year old vineyard located at 380 m altitude in Koutsis, Nemea, that was purchased by Giannis Tselepos in 2003. Importer: Cava Spiliadis Montreal, Canada.

Ktima Selepos NV Amalia Brut Rosé Arcadia 88

This is an off-dry (12 g RS) fruity, sparkling rosé made using the methode champenoise from the Agiorgitiko variety grown on Giannis Tselepos' vineyard at about 850m altitude. It spends a minimum of 9 months on the lees. The wine is easy drinking with pleasant, ripe strawberry notes. Importer: Cava Spiliadis.

Parparoussis 2016 Petite Fleur Achaia 90

Athanassios Parparoussis specializes in organically cultivated, little known (even in Greece) grape varieties grown in his 10 ha vineyard at Movri Achaïas on the northwest coast of Peloponnese. This pale copper colored rosé is made from the rare, light colored Sideritis variety. It has an exotic floral character and superb balance with a chalky mineral character. Direct pressed with about 12 hours on the skins. Importer: Cava Spiliadis.

Israel

Recanati 2017 Rosé Upper Galilee (\$17) 89

Candied raspberry and red apple peel scents give way to fresh, bright fruit flavors on the palate. Sour cherry, raspberry, minerals, and vivid acidity make for a very pleasant, low alcohol (just 11.5%) rosé. A blend of 80% Barbera and 20% Merlot from the Hefer Valley, 80% whole clusters. Gil Shatsberg and Ido Lewinsohn are winemakers. Importer: Esprit Du Vin.

Tabor Winery 2017 Barbera Rosé Galilee 87

Pretty medium pink. Spicy nose of sweet red berries and ripe watermelon. Loads of candied red berry on the attack but light in the mid-palate and finish. A kosher single vineyard wine from the estate's Ramat Sirin vineyard. Importer: Royal Wine Corp.

Italy

Argiolas 2017 Serra Lori Rosato Isola dei Nuraghi IGT Sardegna (\$19) 89

Pale red. A blend of 50% Cannonau, 25% Monica, 20% Carignano, and 5% Bovale from vineyards in the Trexenta hills north of the capital of Cagliari. Macerated 3-4 hours and fermented 18 days with 3-4 months aging in stainless steel. Fragrant, floral nose with notes of strawberry. Slightly sweet on the attack, showing light red berry/cherry on the palate. Mariano Murru is the winemaker. Importer: Winebow Montvale, NJ.

Bertani 2017 Bertarose Veneto IGT (\$15) 89

Very pale eye of the partridge. Perfumed nose of light stone fruit. Crisp and fresh with minerals and light red apple and berry fruit on the palate and good acidity and freshness that persists on a long finish. A blend of 75% Molinara and 25% Merlot vinified separately. 12% alc Importer: Esprit Du Vin.

Belguardo 2017 Rosé Toscana IGT (\$15) 90

A 50/50 blend of Sangiovese and Syrah, this rosé is hand picked and macerated on the skins for 12 hours. Perfumed, floral nose. Delicate and

refined, it shows good freshness with pomegranate and dark cherry notes. Very bright acidity ensures lingering freshness on the finish. Belguardo is one of the wine properties of the Mazzei family. Importer: Esprit Du Vin.

**Bianca Vigna NV Rosé Brut Cuvee
1931 Spumante Rosa 89**

Very pale oeil de perdrix. Reticent aromas of minerals and white flowers. The Rosé Brut is clean, pure, and tart recalling green apple and pink grapefruit. A pleasant, thirst quenching beverage. Importer: Indigenous Selections.

**Botromagno 2017 Rosé di LuLú Murgia Puglia
(\$19) 90**

The Rosé di LuLú is made from 50-year old Nero di Troia vines grown on the sandy limestone soils of the high altitude (600m) single vineyard Vigna de Trono. Fermented 20 days and aged 5 months in stainless steel it offers faint red fruit aromas with floral rose petal notes. It has pomegranate and light cherry flavors, lovely balance and a long finish with good extract. Lovely substantial wine. The winemaker is Goffredo Agostini. Only 250 cases made. Importer: Winebow Montvale, NJ.

**Cantina Colli Euganei NV Baci Dolci Pink "mosto di
uve parzialmente fermentato" IGT Veneto (\$10) 86**

Baci Dolci is a low alcohol rosé with fun-loving effervescence. As the name suggests, the wine is not fermented dry, so it has high residual sugar. Use as a mixer, or serve to friends who like their wines on the sweet side. 35% Garganega, 35% Marzemino, 30% Moscato with secondary fermentation in closed tanks creating a frizzante wine. Importer: Scoperta/TMarchetti Cleveland Hts, OH.

**Caposaldo 2017 Rosé Rosato del Veneto IGT
(\$12) 86**

Medium pink with a light copper hue. Reticent nose of red berries and a hint of orange zest. Dry and watery in the mouth with a short finish of cranberry and herbs. Made of 100% Corvina. Importer: Kobrand Corporation Purchase, NY.

**Di Giovanna 2016 Gerbino Rosato di Nerello
Moscalese Terre Siciliane 89**

Pale pink in color, this Nerello Mascalese rosé reveals scents of rose petals and ripe red berries. It has a soft attack, medium acidity and good balance. It's easy, pleasant drinking. Importer: Regal Wine Imports.

Fantinel 2016 One & Only Rosé Brut Spumante 89

Very pale copper pink. Showing scents of dried rose petals and cherry skins, the One & Only Rosé Brut has a light mouthfeel, tangy upfront fruit, and a medium long finish. A great aperitif and party wine. Importer: Domaine Select Wine Estates.

Fantini 2017 Rosato Cerasuolo d'Abruzzo (\$11) 88

Made of 100% Montepulciano d'Abruzzo, the Fantini Rosato offers ebullient red fruit aromas and flavors reminiscent of pomegranate and summer strawberries. It's richly fruited, dry on the finish and fun to drink. Importer: Empson USA Inc.

Franco Serra 2017 FS Rosato Piemonte (\$11) 88

Reddish pink. Spicy crab apple, candied red berry, cotton candy notes on the nose. The FS Rosato has a perfumed palate and is intensely fruity with a candied personality. Blend of 95% Barbera, 5% Dolcetto. Importer: Scoperta/TMarchetti Cleveland Hts, OH.

Librandi 2017 Cirò Rosato Calabria (\$15) 90

Medium copper salmon, the Cirò Rosato is made from 100% Gaglioppo grapes grown on calcareous clay-loam soils of low altitude vineyards overlooking the Ionian Sea near the small town of Cirò Marina. Richly aromatic of ripe cherries and plums, it is soft on the attack and creamy smooth on the palate. It has good acidity and depth of flavor, excellent balance and overall richness. A ripe style but still very fresh. Fermented 10 days and aged 5 months before bottling. The winemaker is Donato Lanati. 30 thousand cases produced. Importer: Winebow Montvale, NJ.

**Masi 2017 Rosa dei Masi Rosato delle Venezie IGT
(\$18) 91**

Medium salmon pink. Restrained red berry scents followed by a flavorful attack of red cherry

and berry. Nice depth on the palate with fresh fruit, minerals and a long, rich finish. 100% Refosco, a portion of which has been partially dried prior to fermentation. An unusual and interesting rosé made using appassimento. Importer: Kobrand Corporation Purchase, NY.

Monchiero Fratelli 2017 Vino Rosato Vignola Langhe (\$12) 90

Outstanding value on this Nebbiolo-based rosé from the Piedmont. Blush orange in color with dried herbs and blood orange scents that are complemented by underbrush and dried cherry notes on the palate. Intensely flavored with a dry finish of stony minerals. A great rosé for food! 100% Nebbiolo from 60 year old vines. Vittorio Monchiero's winery is located in Castiglione Falletto. Importer: Scoperta/TMarchetti Cleveland Hts, OH.

Murgo 2014 Brut Rosé Metodo Classico Sicily (\$26) 91

Murgo bottled their first sparkling Brut in 1990. Made from Etna Nerello Mascalese that macerates on the skins for 24 hours before pressing, this champenoise methode wine spend about 24+ months on the lees. It offers a reticent red berry nose, a light tart attack, and a subtly flavored, precisely focused, and mineral rich palate that finishes with a surprisingly rich and long cherry skin flavored finish. Importer: William Skurnik.

Murgo 2016 Etna Rosato Sicily (\$16) 90

Made of 100% Nerello Mascalese, this Rosato reflects its volcanic terroir with a focused, linear character. It offers hints of wild strawberry and cherry skin on the nose. The firmly structured palate is high in acid, light in flavor, and finishes with chalky mineral notes. Importer: William Skurnik.

Primaterra NV Rosé Extra Dry Vino Spumante 88

Strawberries permeate this friendly sparkler. The color is a strawberry pink, and the aromas and flavors recall strawberry jam. It's creamy, soft, and off dry, a perfect match for white wedding cake. Importer: Domaine Select.

Tasca d'Almerita Regaleali 2017 Le Rose Terre Siciliane IGT Sicilia (\$17) 88

Deep pink. Le Rosé offers red berry and rose petal scents. The palate is richly flavored with darker fruit notes from the Nero D'Avola. 100% Nerello Mascalese partially macerated with skins of Nero D'Avola from high altitude (2145') estate vineyards. Macerated 12 hours; sees partial malo. Importer: Winebow Montvale, NJ.

Valle Real 2017 Cerasuolo d'Abruzzo (\$16) 88

Pale copper orange. Light cherry and herbal scents followed by a soft attack of red plum and a hint of orange zest. Good structure and finish with firm acidity. A nicely balanced, easy drinking rosé. 100% Montepulciano grapes, certified organic, grown on pebbly clay-loam soils at 984-1476'. Importer: Winebow Montvale, NJ.

Lebanon

Chateau Musar 2016 Musar Jeune Rosé Bekaa Valley (\$25) 89

Copper salmon. Showing a nose of light red fruit with a spicy cinnamon note, this is serious, dry rosé with almond and herbal accents on the palate that suggest pairing with savory food. Made from organically certified, young vines--80% Cinsault, 20% Mourvèdre--grown at 1000m, direct pressed, and fermented in stainless steel. 12.3 Alc. Importer: Broadbent Selections.

Chateau Musar 2014 Rosé Bekaa Valley 91

Coppery orange. Spicy herbal, woody scents. Full-bodied, creamy texture, outstanding acid balance with hints of strawberries, this is an impressive wine that is similar to the macerated Pinot Grigios of Oslavia. The oak is an important element of this wine, but it's silky and integrated. It's a style preferred by the taste Serge Hochar. A blend of the indigenous white grape varieties Obaideh and Merwah (said to be the ancestors of Chardonnay and Semillon) and a small amount of Cinsault. Fermented and aged 9 months in French oak. Alc 12% Importer: Broadbent Selections.

Portugal

Broadbent Selections NV Rosé Vinho Verde 88

Medium pink. Fun with a fizzy attack of strawberry and watermelon, this wine may not wine plaudits from the sommeliers, but many will love it. It's pretty high on the sugar level, but bright acidity keeps it tasting much drier than it really is, and the alcohol level is the lowest we've seen. Surprisingly fun to drink. A blend of 40% Borraçal, 30% Espadeiro, 20% Amaral, 10% Vinhão; 10% alc. 14.8 g/L RS Importer: Broadbent Selections.

Casa Ferreirinha 2016 Vinha Grande Vinho Rosé Douro 90

Medium coral pink. Reticent in the nose with light berry and herbal nuances. Lovely, fine tuned palate with dark red berries with cranberry and blueberry notes that persist on a long finish. Firm minerals and just right acidity complete the package. Made of hand picked Touriga Nacional grapes grown in diverse vineyards in the Cima Corga. Direct pressed. Just 11.5% alc. Importer: Broadbent Selections.

Herdade do Rocim 2017 Vinho Rosé Vinho Regiona Alentejano (\$14) 90

Starbright pale pink. Elegant and pure with light pomegranate and cherry eau-de-vie aromas and flavors. Light on the palate but with surprising intensity and length, finishing on a dry, nervy note. Made of Touriga Nacional and Aragonez (Tempranillo) grown on sandy soil in the southern Alentejo. 3.5 g/L RS Outstanding value! Importer: Shiverick Imports.

Maçanita 2017 Touriga Nacional em Rosé Douro (\$21) 91

Starbright pink rose. A beautifully balanced wine showing alluring aromas and flavors of red berries and pomegranate. Pure and fresh in character with bright acidity. Surprisingly light and fruit forward given the dark, serious variety it comes from. 100% Touriga Nacional from the Douro (Cima Corgo) grown in schist soils at 200m elevation. Made by Antonio Maçanita. 13.5% alc Importer: Ole Imports Manhasset, NY.

South Africa

Badenhorst 2017 Secateurs Rosé Swartland (\$15) 90

Light copper salmon. The Secateurs Rosé displays fruity and perfumed fragrances, with red berry notes. It reveals nice fullness and freshness on the palate with lovely purity of flavors of orange citrus and strawberry. 90% Cinsault and 10% Shiraz gently direct pressed from fruit picked in the early morning; the Shiraz was given 2 hours skin contact. Co-fermented in tanks and foudres. Importer: Broadbent Selections.

Boekenhoutskloof 2017 The Wolftrap Rosé Western Cape (\$12) 88

Medium pink. Spicy nose of red apple, plum, and a hint of cinnamon spice. Soft and gentle on the palate with ripe red fruit and moderate acidity. A good quaffing wine. A blend of 87% Cinsault, 10% Syrah, and 3% Grenache Noir made the saignée method. 13% alc. Importer: Vineyard Brands, Inc.

Fairview 2017 Goats do Roam Rosé Coastal Region (\$12) 89

This Rhone blend rosé from South Africa is light pink in color with lively strawberry scents. It offers ripe red berry flavors with a hint of tangerine citrus. It's softly textured and broad on the palate. Made saignée method from vineyards near Paarl. A blend of 31% Grenache, 26% Mourvèdre, 23% Shiraz, and 10% Gamay Noir. 2.8 g/L RS, 12.5% alc. Anthony de Jager is winemaker. Importer: Indigo Wine Group Venice, FL.

Spain

Bodegas Aragonesas 2017 Coto de Hayas Garnacha Rosado Campo de Borja (\$10) 87

Fresh strawberry on the nose gives way to an easy drinking, lightly flavored wine with a touch of sweetness on the finish. A good quaffing wine, to be served well chilled. The largest wine estate in Campo de Borja, located in Fuendejalón in the foothills of the Sierra Moncayo Mountains. 100% Garnacha. Importer: Scoperta/TMarchetti Cleveland Hts, OH.

Bodegas Ramón Bilbao 2017 Ramón Cordova Rosado Rioja 90

Copper salmon. Savory, spicy nose with hints of red fruit and orange citrus. Nice firm structure with spicy darker red fruit accented by orange citrus and a hint of herbs. Firm, long finish. Cofermented Garnacha and Viuda. Ale 13.5% Importer: Royal Wine Corp.

Bodegas San Gregorio 2017 Tres Ojos Garnacha Tempranillo Rosado Calatayud (\$9) 89

Medium pink. This is Garnacha rosé made in a fruity, easy drinking style. Showing ripe strawberry fruit, its moderate acidity and suave texture makes it the perfect sipping rosé. A blend of 70% Garnacha and 30% Tempranillo grown on limestone, marl and slate soils and made by the San Gregorio cooperative, which includes about 900 ha of 40+ year old vines. 14.5% alc Importer: Kysela Pere et Fils, Ltd Winchester, VA.

Buil & Giné 2017 Giné Rosat Priorat (\$20) 91

The Gine Rosat is an 80/20 blend of Garnacha and Merlot. Light pure red in color, it offers a nice savory red berry nose with a hint of minerals. Medium weight, it reveals a refined palate of cherry, red raspberry and citrus. Stylistically, it is like a red wine and could easily stand up to a hamburger or bigger fare. 14.5% alc.

Burgo Viejo 2017 Rosado Rioja (\$10) 88

Medium red. This 100% Garnacha rosé offers ripe red berry aromas and flavors. It's soft and lush on the palate. Easy drinking and perfect for casual sipping. Exceptional value! Importer: Kysela Pere et Fils, Ltd Winchester, VA.

Enanzo 2017 Garnacha Rosado 91

This 100% Garnacha is medium red in color with a lovely perfumed nose of red raspberry, strawberry and floral notes. It has a wonderful silky palate feel, pure fruit and excellent balance. It is handpicked, direct pressed, and fermented in old cement vats with very little lees contact. Bodegas Campos de Enanzo is a cooperative comprised of 269 family winegrowers located in the southern part of the appellation. First-class winemaking. Importer: Regal Wine Imports.

Finca Sabaté i Coca NV Castellroig Cava Brut Rosat Penedès 87

Light reddish pink. Red cherry with earthy notes on the nose. Nice effervescence on a sweetly flavored palate of pomegranate and maraschino cherry. Sweet and bold enough to handle the varied flavors of a traditional Thanksgiving meal. A blend of organically cultivated and hand harvested 44% Trepas and 56% Garnatxa grown in the Valle del Bitlles and fermented using indigenous yeasts. Spends a minimum of 15 months on the lees. Disgorged 2016. The winemaker is Marcel Sabaté. Importer: Regal Wine Imports.

Finca Sabaté i Coca 2017 Castellroig SO de Roselles Penedès 88

Medium reddish pink with an orange tinge. Scents of fresh herbs, cinnamon and red berries. Sweet notes show on the attack, followed by concentrated flavors of cinnamon and red berries. Dry but very fruity. 100% Ull de Llebre (Tempranillo), hand harvested. Marcel Sabaté is winemaker. Importer: Regal Wine Import.

Isaac Fernandez Selección 2017 Bovale Rosé Utiel-Requena (\$16) 90

This 100% Bobal from 40 year old vines grown at 3 thousand feet elevation in the Utiel Requena region of Spain is one of the best values of the 2017 vintage. Blush pink in color, it offers a floral nose with hints of thyme and rose petal and a rich palate of red berries that linger on the finish. It's full in the mouth and a very satisfying wine to drink on its own or with food. Importer: Grapes of Spain.

Liquid Geography 2017 Rosado Bierzo (\$12) 88

Made from organically farmed, 53 year old vines farmed by the Guerra winery, this very pale salmon pink colored wine is notable for the fact that all of the Olé Imports' profits from its sale are donated to charity. The wine itself is made of 100% Mencía. It offers light aromas and flavors of white peach and strawberry with additional touches of dried herbs. It has vibrant acidity that calls out for the wine to be consumed with food. Liquid Geography is a project of Charles Bieler, Alberto Orte, Norrel Robertson MW (winemaker) and Patrick Mata. 12.5% alc. Importer: Ole Imports Manhasset, NY

Marqués de Cáceres 2017 Rosé Rioja (\$13) 89

Medium pinkish red. Clean on the nose showing pomegranate and dried cherry. Fruity attack with good intensity of pure red cherry on a big, full palate. Excellent extract on the finish. 96% Tempranillo, 4% Garnacha Tinta hand picked, destemmed, crushed and vinified separately with 8-10 hours skin contact. Importer: Vineyard Brands, Inc.

Mestres 2015 Cupage Rosé Reserva Especial Cava (\$30) 91

Copper orange tinted red. A lovely Cava that highlights the Trepát grape. It has a bright, fresh nose, a fine mousse, and a creamy palate showing pomegranate, red plum and cherry flavors. Densely flavored and wine-like in its weight, this is a Cava that calls out for food. 50% Trepát, 30% Monastrell and 20% Pinot Noir aged 30+ months on the lees. RS < 6 g/l Alc 12% Importer: Think Global LLC Santa Barbara, California.

Naveran 2015 Brut Vintage Rosé Cava Alt Penedes (\$16) 88

Medium red with a copper orange tinge. Spicy orange and red fruit show on the nose and are mirrored on a dry, very flavorful palate. It's a robust, rustic Cava that needs food to show its best. A good candidate for the Thanksgiving meal. 60% Pinot Noir and 40% Parellada on the lees for 18 months. Importer: Ole Imports Manhasset, NY.

Union de Viticultores Riojanos Viña Otano Rosé Rioja (\$15) 88

Pale salmon pink. This 100% Garnacha displays lovely bright red cherry fruit on the nose which is both effusive and floral. It is soft on the attack with subtle cherry flavors and a modest finish. Importer: Grapes of Spain.

Vinos del Atlántico 2017 Zestos Garnacha Old Vines Vinos del Madrid (\$9) 89

Medium salmon pink, the Zestos offers a clean nose of wild strawberries and flowers. It has very fruity aromas and a nice creamy mouth feel with rather assertive flavors of red berries and red apple with hints of watermelon on the finish. Great wine for paella...can hold up to big flavors. Excellent value. Importer: Ole Imports Manhasset, NY.

Vinos Guerra Cacabelos 2017 Armas de Guerra Rosado Bierzo (\$12) 89

Light pink. A light, mineral laden rosé showing fresh red berries and orange citrus. The wine is squeaky clean yet shows good flavor and persistence. Perfect for shellfish. From 100% Mencía vines planted in 1963 at 525m in river stone and clay soils; only free run juice. Vinos Guerra is the oldest and largest producer in Bierzo. Importer: Ole Imports Manhasset, NY.

The International Wine Review

Previous Wine Reports

Issues 1-15 are available at
www.iwinereview.com

Issue 16 Oregon Pinot Noir
Issue 17 Sauvignon of the Loire
Issue 18 Wines of Navarra
Issue 19 Wines of Greece: Assyrtiko and Santorini
Issue 20 The Santa Lucia Highlands
Issue 21 The Chilean Wine Revolution
Issue 22 Grapes and Wines of the Western Loire
Issue 23 Ribera del Duero Revisited
Issue 24 The New Wines of Portugal Double Issue
Issue 25 The Wines of Austria
Issue 26 The Diverse Wines of Argentina Double
Issue 27 Sweet and Dessert Wines of the World
Issue 28 The Wines of Priorat
Issue 29 The Wines of Monterey County
Issue 30 The Wines of South Africa Double Issue
Issue 31 Brunello di Montalcino
Issue 32 The New Wines of Israel
Issue 33 The Wines of Paso Robles
Issue 34 Champagne Revisited
Issue 35 The Wines of Soave
Special Report South African Chenin Blanc
Issue 36 The Wines of Santa Barbara
Issue 37 The Wines of Sicily
Issue 38 The Wines of Washington State
Issue 39 The World of Grenache
Special Report The Wines of Montefalco
Issue 40 Rosé Champagne and Sparkling Wine
Special Report: The Exciting Sparkling Wines of South Africa
Issue 41 The Amarones of Valpolicella
Issue 42 The Wines of Catalonia
Issue 43 The Wines of Rioja—A New Look
Issue 44 The Wines of Sonoma County
Issue 45 Virginia Wine Comes of Age
Issue 46 Special Report: The Best of Soave
Issue 47 Special Report: The Best of Tuscany
Issue 48 The Wines of Los Carneros
Issue 49 Special Report: The Best of Spain
Issue 50 The Wines of Chablis
Issue 51 Special Report: Best Indigenous Wines of Sicily
Issue 52 Special Report: The Best of Sherry
Issue 53 American Sparkling Wine
Issue 54 The Wines of Mount Veeder
Issue 55 Wines of South Africa: White Blends and Old Vines
Issue 56 Chianti Classico: Exciting Times
Issue 57 Tannat and Other Wines of Uruguay
Issue 58 Beaujolais in Transition
Issue 59 Wines of the Piedmont: Roero
Issue 60 Chile's Premium Wine Revolution
Issue 61 California Zinfandel: A New Look
Issue 62 Paso Robles: Cabernet Sauvignon & Other Bordeaux Varieties
Issue 63 The Wines of Friuli: Collio's Elegant Whites
Issue 64 Selections for the Holidays & the New Year: The Best Wines Tasted in 2017
Issue 65: The Vines and Wines of Lodi

These reports are available online at
www.iwinereview.com
