



WESTSIDE LIQUOR WINE NEWSLETTER



Westside Liquor Wine Newsletter

June 2012

"Pretty in Pink"

This is the time of the year we start busting out those tasty bottles of rosé. If you haven't explored this style of dry and pink you're missing out and should reconsider. The Europeans have been drinking dry rosés for years and know that these wines are super refreshing in the summer and pair with almost any foods on the picnic table. Today you can find superb rosé from all over the world. Some of my new favorites are actually from our own shores and three out of my five picks are domestic. California, Oregon and Washington State now produce mouthwatering pink beauties that are just as pleasing as the ones from Europe. Typically rosés are made in the saignée(French to bleed) method. Pink juice is removed from the red wine must during the early stages of fermentation. This give the red wine more color and tannins and in the process creates a delicious wine called rosé. These wines tend to have more body than their white counter parts but lighter than the reds. This puts them smack dab in the middle and is the reason they make excellent food wines. Serious rosés tend to be made in the dry style but exhibit lusher fresh fruit flavors. Watermelon, raspberry, strawberry, peach and ruby red grapefruit are just some of the exciting aromas and flavors you can get from these wines. Spicy cuisine like Thai or Mexican will pair with these wines and so will everything from fish to beef. These wines are best drunk young and need to be served chilled. Just because it's pink doesn't mean it's sweet. The finest wine connoisseurs appreciate good dry rosé and hopefully after reading

this newsletter you will try a few for the summer. I started out as a dry red snob but over the years have matured and now enjoy a chilled refreshing rosé in the summer swelter. Here are five pink beauties that will be a hit at the lake, on the deck or just on that old picnic table.

- 1) Mulderbosch Cabernet Sauvignon Rosé 2011, South Africa - Vintage after vintage this dry rosé over delivers for the price. The wine displays a gorgeous pink color with an orange tint. Heady aromatics of raspberry and tangerine float out of the glass. Fresh flavors of strawberry and grapefruit coat the mouth with good acidity. A great introduction to this style of wine. Pair with grilled chicken or shredded pork tacos.
- 2) A to Z Rosé 2011, Oregon - This producer is very well known for their Pinot Noir but also does a knock out job with rosé. The wine is made with the Sangiovese grape which traditionally makes it's home in Tuscany, Italy. The wine has a brilliant cherry color with intense aromas of strawberry and melon. Flavors of cherry and ruby red grapefruit explode on the palate with a silky mouth feel. A real winner for under 15 bucks. Pair with crab cakes, spring rolls or just as a sipper.
- 3) Alexander Valley Vineyards Dry Rosé of Sangiovese 2011, California - The Wetzel family makes some incredible red wines and this all estate grown rosé is fabulous. The wine has a deep radiating pink hue. Aromas of fresh watermelon and raspberries float out of the glass. Succulent mouthwatering flavors of strawberry, more raspberry and a hint of mint float flawlessly in the mouth. Nice and juicy and one of my favorites from California. Pair with cold cuts, potato salad or chilled crab dip.
- 4) Waterbrook Sangiovese Rosé 2011, Washington State - If your ever in Walla Walla definitely check out the Waterbrook tasting room. This winery makes delicious award winning wines and at prices you can afford. The grapes for this wine are sourced from the Oasis and Canyon Ranch vineyards in the Columbia Valley. The wine has a pinkish orange hue with aromas of roses and watermelon. Fresh flavors of passion fruit, melon, raspberry and strawberry fill the mouth. Nice and juicy with good acidity. Pair with grilled

salmon, sushi or by itself.

5) Bertani Bertarose 2011, Italy - This winery was founded in 1857 by the Bertani brothers and continues to make world class wines. This rosé is the lightest style of the five but sings with food. Italians traditionally make their wine to go with food and this one is no exception. The wine is 50% Molinara and 50% Merlot and has a cherry red and purplish color. Aromatics of cherry and almond fill the air. Flavors of strawberry and melon fill the palate with good snappy acidity. This wine cries for some food. Pair with cold pasta salads, shrimp skewers, California rolls or pork kabobs.

Please join us on June 19th for Westside Liquors Rosé Tasting.

Sample a selection of Rosés at the
Waite Park location from 4pm to 7pm.

See you there!

Certified Sommelier Jeff Anderson

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