



STOP AND SMELL THE ROSÉS

A Venü Sunset Wine Tasting

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THE 2017 ROSÉ CLOUD OF SUMMER, which carried us through sunsets and sails, drifted away. Venü magazine and friends enjoyed a last sunset with a tasting of Rosé wines.

Typically one only thinks of enjoying Rosé from the South of France, Cote du Provence. But Rosé wines are made all over the world. With varying varietals, these worldly wines display personalities reflecting their home terroir. The French Rosé traditionally is made with Grenache, Syrah, Cinsault, Mourvèdre, among others. These wines are known for their delicate, dry flavor. As well as their soft pink hue. At our tasting we reached out and tasted not only bottles from France but bottles from Spain and Argentina as well.

We chose a French Rosé as a starting point. Haedus Rosé 2016 Cotes de Provence. We chose to try this one as it had a unique blend of Grenache, Syrah, consult and a touch of Vermentino. It had an expected wisp of very but a lovely acidic finish that paired beautiful with creamy cheese.

The first thing you notice of the Rosé from Spain and Argentina is their beautiful deep pink color. The flavors are more complex and fruity as well from varietals such as Tempranillo, Malbec and Merlot. Our next wine, Zolo Rosé from Mendoza Argentina, was fresh and juicy rosé with flavors of strawberries, cherries, and rosewater. A blend of red varietals hand picked from sustainably-farmed estate Mendoza vineyards in the foothills of the Andes. Lovely pink color and fruity finish which we enjoyed.

We then moved on to Spain and its Rioja region. We tasted the Muriel Fincas de la Villa Rosado and the Viña Eguía Rosado. Both made with a blend of 90% Tempranillo and 10% Granache. These wines had a lush but soft fruity finish that was enjoyed paired with a



seared tuna. Both of these wines are extremely food friendly. Making their stand beyond summer food fare, into the cooler weather dinners as well. Our group especially enjoyed the Muriel. It seemed to have just a touch softer feel in the mouth with an edge less of acidity. A true crowd pleaser of a wine that would be well received at any dinner party.

We then decided to finish with New Age Rosé, from San Rafael, Mendoza Argentina. Made with 50% Malbec and 50% Merlot. The deepest pink in color of all the wines. We were pleasantly surprised when it was opened that a slight effervescent fizz aroused in the bottle. Awakening beautiful aromas of raspberry and violets. A sweeter wine that delightfully and deliciously finished our evening with fresh melon. This wine would move into the cooler months as a fantastic South American-style sangria to be enjoyed with pork roast, chicken, and paella of course!

As we move into the cooler temperatures of the fall, our food, dress, and cravings change with the turning leaves. But not to be forgotten are the beautiful Rosé wines, with their crisp fruitiness that is complimentary to many cuisines through out the year. □