

# Drink Pink: Summer's Best Roses

By Mike DeSimone and Jeff Jenssen - June 17, 2013



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There is something magical about an early summer sunset. As long, bright days evolve into cool, refreshing evenings, the play of light from the low-hanging sun splashes a dramatic array of pink tones across the sky. While others see images in the clouds, we take our inspiration from the myriad shades of pink and dream of a long summer filled with many bottles and glasses of rosé wine.

Rosé wine, for the most part, is made from red grapes. It takes its color from the skins of grapes, which are left in contact with the must, or juice, for a shorter period of time than when making red wine. Some rosé wines are a blend of mostly white wine with a small amount of red, especially in the case of pink sparkling wine. Depending on color intensity of the grapes used, length of time allowed for skin contact, and winemaker technique, rosé can span the spectrum from pale apricot blush to strawberry red.

We love rosé in summer because it truly combines the best qualities of white wine and red. A well-made rosé, like a fine white wine, is refreshing and delicious and should be served chilled, but it offers the full nuance of flavor and mouthfeel of a red wine. Some are awesome on their own while others are best served alongside a meal. Best of all, you don't have to wait until streaks of coral and salmon line up across the horizon: rosé is terrific at lunch or for a daytime picnic or pool party.

Here, our picks for the best rosés of the summer...

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### Rosé and Grub, Summer Soul Sisters

Rosé and summer go hand-in-hand. Or hand-in-mouth, we should say. Rosé varieties are often country dependent, derived from grapes based on region.

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**Enza Sparkling Rosé:** A great way to start off a summer night, Enza is made from Glera, the main grape of Prosecco, with a little Merlot added for soft pink color. Pleasing flavors of green apples and strawberry with just the right amount of fizz make this a great choice with appetizers.

**Etude Pinot Noir Rosé:** From Cameros, the valley to the south of Napa and Sonoma, this luscious deep coral wine with flavors of melon, cherry, and orange zest is a welcome accompaniment to spicy fish or chicken dishes.

**Cabriz Rosé:** Made with Touriga Nacional and Alfrocheiro, this easy-drinking pink wine from Portugal works as an aperitif or alongside grilled fish, such as this mahi mahi with mango sauce.

**Mulderbosch Cabernet Sauvignon Rosé:** Deep pink in color, this South African wine offers opulent mouthfeel and luscious flavors of mixed berries with just the right splash of zippy acidity.

**Laurent Miquel Pere et Fils Cinsault Syrah Pays d'Oc IGP:** A medium-pink stunner from the Languedoc region in the south of France, the fresh fruit flavors of this one are at their best paired with spicy seafood dishes like fiery ceviche.

**Eccoci Rosé:** An elegant Spanish wine with just a hint of pink, Eccoci is made from Petit Verdot, and has delicate flavors of peach, strawberry, and rose petal.

**Vina Robles Roseum 2012:** So deep in color you might mistake it for a red, Roseum is crafted of Syrah from Paso Robles, California. The fresh raspberry and cherry flavors will hold up to a spicy shellfish and chorizo paella.

**Robert Oatley Rosé of Sangiovese:** Coming to us all the way from Australia, this vibrant pink wine has fresh fruit flavors and a nice crisp finish. As you would expect with Sangiovese, it is spot-on with tomato-based dishes such as these tomatoes rellenos.

**De Loach Pinot Noir Rosé:** Some of the best Pinot Noir around comes from the Russian River Valley in Sonoma, and we can't get enough of this rosé version, which has satisfying flavors of cherry



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#### Poll of the week

## What's your favorite seafood dish?

	Ceviche	0%
	Jalea Mixta	0%
	Fish Tacos	0%
	Paella	100%
	Grilled Fish	0%



and orange zest. Serve with [nicely spiced chicken dishes](#).

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