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Rosé All Day? Why The Best Rosé Wine For Summer Is Sparkling Rosé

This Saturday is supposedly National Rosé Day. I'm very much not a fan of made up marketing holidays, and typically try to ignore them, but I figured in this case, I could give readers an upgrade. Rosé has been an ultra-hot wine category for the past several years, revving up each summer season. I enjoy good rosés and totally understand the appeals: since they are typically enjoyed chilled, it's a great hot weather drink, and more versatile for food pairings than most whites, going with a broader swath of dishes, making it perfect for poolside lunch.

California producers also make fine sparkling rosés (again, assuming you avoid the lower end faux "champagnes"), and the French-owned houses such as Mumm Napa, Domaine Chandon and Taittinger's **DOMAINE CARNEROS** are especially reliable, as is sparkling specialist Schramsberg and a favorite of mine, the Coppola winery, which has always emphasized Old World style and New World value.

