

Wine Spectator

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By Mitch Frank ■ From the Jul 31, 2021, issue

Rosé-A-Go-Go

Pale Provençal pinks hold the spotlight, but why not explore rosé's many other flavors this summer?

One challenge of taking rosé seriously is that it demands not to be taken seriously. That's part of its appeal. You can "rosé all day," taking a bottle to your friend's backyard party. It works in almost any situation. And pink is fun. How many other wines can you comfortably pour from the spigot of a big box, or pop open a can, and not attract disdain. Francis Ford Coppola's Sofia brand even included a straw with the can. You can't help but go easy on rosé.



DOMAINE CARNEROS.
By
TAITTINGER

But there is a more serious side to pink wine. For example, bubbles—sparkling rosé is the epitome of everyday celebration. The highest-scoring rosés reviewed by Wine Spectator editors last year were all sparklers. Several were from leading Champagne houses like Krug and Bollinger, while others were made in the traditional method by American producers.

Rosé has many faces worth exploring. It is now made around the world, increasingly by winemakers who see it not as a byproduct of red wine production or a novelty to offer tasting room guests, but as an end in itself. Outstanding rosé requires well-chosen grapes, picked at the right time to preserve freshness, and a balanced winemaking approach that produces a balance of fruit, tannin and acidity. And not every terroir nor grape is well-suited for the Provençal style.



DOMAINE CARNEROS

Brut Rosé Carneros 2016

93 \$44

WS Review: Refined, with aromas of rose petal, strawberry and watermelon and crisp flavors. Lingering finish. (T.F.)



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