



Summertime: A great time to 'think pink'

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by Duane Pemberton



For some reason, rosé has sort of a bad reputation among certain male wine lovers who think of it as a “chick wine.” That’s unfortunate.

One could make the case that its pink color is a bit feminine but there are many complex rosé wines on the market that pack more muscle than some reds or whites. If you haven’t yet experienced a good bottle of this summertime-favorite, then you should consider one for your next wine purchase.

Rosé is easily one of the most versatile wines you can buy as it quite literally goes with just about any food you can muster and it is made in styles ranging from a bit sweet to bone dry. There are few wines that complement a picnic better or summertime fare in general and the pairing possibilities are nearly endless. Rosé is also brilliant for Thanksgiving and other festive holidays as well, anywhere there’s a bounty of food selections at the table.

But this is summertime and the 4th of July is pending – what a perfect time to “think pink” for your next wine purchase.

For this round up, you’ll see wines from all over the globe that come from differing varietals and are made in varying styles, but all of them are solid bottles to consider.

France

2012 Chateau de Sours Rosé: \$15

On the nose: Whiffs of raspberry cream puff, rhubarb, strawberry and tart melon.

On the palate: This wine starts off a tad on the juicier side but on the mid palate it gets nice and dry. The finish lingers well with notes of fresh berries and melon.
