

SWE's 2019 Annual Conference

Friday, August 14: 10:00 am central time

**Not Yo' Momma's White Zin & Passing Provence:
The BEST and the REST of Rosé
Presented by Annie Edgerton, CSW**



Suggested Wines:

Annie suggests grabbing a bottle or two of just about any world-wide rosé that is *not* from Provence nor a mass-market, sweet-ish version. The “odder” the grape variety, or the “stranger” the winemaking, the better!

Here are some suggestions (many of which are available on wine.com). These are the wines that the speaker will be using; but don't worry if you are not drinking the same wine as the speaker...as long as you drink pink, we'll have something to talk about!

- 2019 ViNO Rosé, Columbia Valley WA ~\$12
- 2019 Domaine Poli Niellucciu Rosé, Île de Beauté Corsica ~\$18
- 2019 Kir-Yianni Akakies Rosé, Amyndeon Greece ~\$18
- 2018 Bodega Garzón Reserve Pinot Noir Rosé, Maldonado Uruguay ~\$20
- 2018 Bodegas Muga Rioja Rosado, Rioja Spain ~\$15

Other suggestions include:

- Portuguese Rosé, such as Esporão Assobio or Macanita Touriga Nacional
- Rosé of Malbec from Argentina, such as Crios Rosé
- Bonny Doon Vin Gris de Cigare
- Croft Pink Port—even this controversial rosé Port will do.

Note: the speaker is avoiding sparkling wines, as many of sparkling rosés are blends of red and white grapes, but if you have something weird and wonderful and pink that happens to have bubbles, by all means bring it to the party.

If you have any questions about appropriate wines for the session, please contact Annie Edgerton at wineminx@me.com