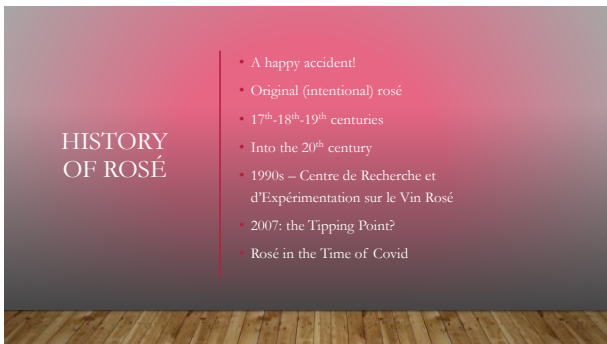




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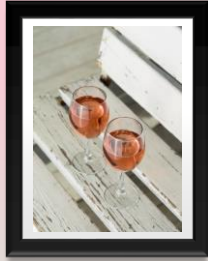
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3

FAMOUS HISTORIC
ROSÉS/REGIONS:

- Tavel, Rhône
- Rosé de Riceys, Aube
- Cigales, Spain
- "Schiller," Central EU, Germany, Alsace
- Cabernet d'Anjou/Rosé d'Anjou
- CA White Zin



4

IS ROSÉ JUST A SUMMER SIPPER?
OR CAN IT BE MORE? (AND SHOULD IT?!)



LOCATION, LOCATION,
LOCATION



GRAPE
VARIETY/VARIETIES



APPELLATION LAWS

5

THE  IN THE ROOM... WHY NOT
PROVENCE?

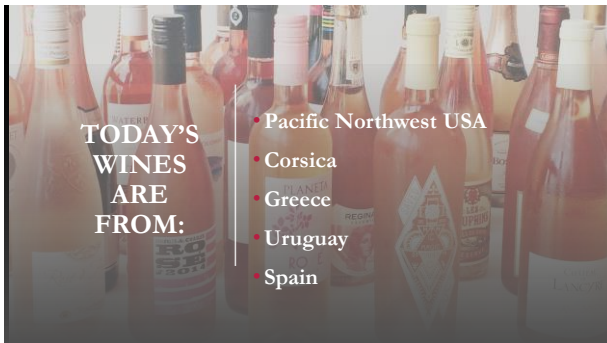
- The "pale-ification" of rosé:
 - Grapes, vinification, climate
- St. Tropez/celebrities
- Little schitzo:
 - Technical winemaking and strong identification with style vs. individuality and experimentation

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ROSÉ WINE PRODUCTION



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**WINE #1: 2018 VINO ROSÉ,
COLUMBIA VALLEY WA**

- 100% Sangiovese
- Winemaker: Charles Smith
- ViNO series 2010, rosé 2014
- 72% from Art Den Hoed (lower Yakima Valley); unique 1300' elevation so cooler/air drainage; 28% Fox Vineyard (Wahluke Slope) from two soils: loamy fine sands from glacial floods, and pre-ancient caliche and basalt.
- Farmed using sustainable practices
- Whole cluster pressed, partially native yeasts, 2 mo. on lees
- 6.2 g/L TA, 3.25 pH, 0 RS, 12% abv, ~\$12

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WINE #2: 2019 DOMAINE POLI
NIELLUCCIO ROSÉ, CORSICA

- 100% Nielluccio
- Winemaker: Eric Poli
- 50+ YO vines on terraced slopes of "Pietra Bianca," mix of calcareous limestone/clay/schist
- Low 55 hl/ha yields (allows for more freshness)
- Essentially organic though no certification
- Total destemming, fermented 3 weeks in SS
- Direct press juice, no MLF, light plaque filtration
- 12% abv, ~\$18



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WINE #3: 2019 KIR-YIANNI "AKAKIES"
ROSÉ, AMYNDEON GREECE

- 100% Xinomavro
- Winemaker: Stellos Boutaris (son of founder Yiannis Boutaris)
- Only Greek PDO for rosé wines
- Poor, sandy soil, 700m altitude, < 40 hl/ha yields
- Blend of techniques: 90% must on skins, 10% bled off from red wine juice
- Destemmed, crushed, SK under O2 for 12-48h
- Post-fermentation, aged on lees for 3 months (3x/wk battonage)
- 13% abv, pH 3.17, TA 6.3 g/L, RS 2 g/L, ~\$18



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WINE #4: 2018 BODEGA GARZÓN
RESERVE PINOT NOIR ROSÉ, URUGUAY

- 100% Pinot Noir
- Bulgheroni family; winemaker Alberto Antonini
- Thin, rocky, mineral soils on gentle slopes, mild cool climate
- Matching varieties to microclimates; 242 ha planted to 100 different blocks (soil, row angles, trellising) trials continue
- Fermented SS for freshness
- 3-6 months on the lees
- First sustainable, LEED-certified winery outside N. America
- 13% abv, ~\$20



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**WINE #5: 2018 BODEGAS MUGA
RIOJA ROSADO, SPAIN**

- 70% Garnacha, 25% Macabeo/Viura, 5% Tempranillo
- Upper Najerilla, chalk and ferrous clays
- Garnacha from higher elevation, north-facing vineyards
- 4-5 hours maceration in the press, 15-20 days fermentation in small wooden vats (16-18C.) On fine lees 12 more weeks, cold stabilized pre-bottling.
- Own cooper (rare in Spain)
- Founded 1932, use traditional methods but also open to new techniques. All aspects handled by the Muga family.
- 13% abv, ~\$15

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SOME OTHER FAVES...

- Gerard Bertrand's rosés from the Languedoc; \$15 - \$200
- Napa rosés: Buoncristiani, Hersly (14%+ abv!)
- Fingerlakes: Anthony Road Rosé of Cabernet Franc, Domaine LeSeurre
- Portuguese : Esporão, Quinta do Vollado, Quinta da Boa Esperança
- Italian: Torre dei Beati Cerasuolo d'Abruzzo, Librandi, Cirò Rosato

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THE FUTURE OF ROSÉ...

- Barrel-fermented and/or aged really takes off?
- Wider range of price points?
- Terroir rises in importance; single-vineyard rosés more common?
- Clear bottles remain? Or go?
- What else?

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THANK YOU!

- Many thanks to Shields Hood, Jane Nickles, Danielle LaRosa, and all at SWE.
- Popular rosé hashtags: #roseallday, #yeswayrose (turned into a brand!), #rosewine, #summerwater, #rosevibes, #drinkpink
- **Stay in touch!** IG & twitter: @wineminxannie, FB: Wine Minx
 - Blog: wineminx.blogspot.com
 - Website: www.anniedgerton.com
