

Summer in a glass

Issue 060109

A good rose offers delightful versatility; a bit more heft than many whites, but still refreshing and cool in hot weather. Many will pair with everything from fish to grilled foods, and they come in a gorgeous array of colors, from the palest pink to a dark, well, rose, color. The flavors inhabit a middle ground between light whites and rich reds, with melons, cranberries and mineral flavors, and often come with a floral, citrusy aroma that is the wine equivalent of a welcome sign. Prices are reasonable, and interestingly those we enjoyed the most were the least expensive. That's a refreshing thought! A final note, take a look at the geographic range of these wines. Value pricing for engaging, tasty summer wines; just what we need these days.

Practical notes: As always, use this list as a starting point, but don't forget that others from the same region and vintage often offer a similar experience. *Order of information in each review: winery, region, type of grape, vintage, country, where to find it, Price, and our enlightened (?) comments.*

Falesco , Umbria, Vitiano, 2007, Italy, \$10

Floral nose - is that violets? A seductive hint of sweetness. Strawberries and cherries. Yum. A-

Monkey Bay, Rose, 2007, New Zealand, \$13

Fresh cherries & Grass, with a zingy seam of mineral. A warm summer night, fresh bread, cheese, a salad, and a glass of this will take the monkey off anyone's back. A-

Blason de Bourgogne, Burgundy, Cremant de Bourgogne, NV, France, Trader Joe's, \$11

Candied Apple and cherry flavors dominate this dry sparkling rose. This disappeared so fast at a dinner party that it seemed to have vanished into thin air. B+

Las Rocas de San Alejandro, Rosado, Calatayud, 2008, Spain, \$12

Tart dry fruits, especially blackberries and sour apple, with a hint of spice. Hard to resist, so why try? B+

Coppola, "Sofia", Sonoma Coast, 2005, United States, Costco, \$15

A tasty dry rose, with flavors of raspberry and herbs. B+

Les Domaniers, Cotes de Provence, 2007, France, \$18

A delicate, light pink rose with flavors of peach, almond & melon. “It’s so French!” exclaimed one member of the tasting panel. A crusty bread and a runny cheese alongside will help complete that picture. B+

Sutton Cellars, Sonoma, Rattlesnake Rosé, 2006, United States, \$15

Cranberry, allspice, persimmon, rose petal. Yum. B+

Domaine Houchart, Cotes de Provence, 2008, France, Generally Available, \$12

Pleasant, refreshing wine with clean melon and citrus flavors. B+

Mas de la Dame, Les Baux De Provence, 2008, France, Generally Available, \$14

Floral (rose petal), with refreshing mineral, orange and apricot notes. B+

La Vielle Ferme, Cotes Du Ventoux, 2008, France, Generally Available, \$7

A nose of wildflowers, flavors of melon, muskmelon & tart cherries. Savor a glass of this while watching the recap of the Tour de France Mt. Ventoux stage, which passed through the vineyards where these grapes were grown. B+

Regaleali, Sicilia, Le Rose, 2007, \$10

Italy, Mandarin orange and rose petal. B

*** Recipe ***

Pasta Carbonara con le salsicce di Francoforte

(Spaghetti Carbonara with hot dogs!)

Looking for a dish that perfectly pairs with a dry rosé, and that adults and kids will devour? Here’s a deviant from traditional pasta Carbonara. The rich flavors come from the Parmesan and the eggs, which are cooked by the hot pasta. Purists might roll their eyes, so tell them the hot dogs are salsicce (which is sort of true).

Prep time: 5 minutes
Cook time: 15 minutes
Serves: 4-6

1 lb whole-wheat spaghetti
4 strips bacon
3 leftover hot dogs
1 tsp fresh rosemary
2 eggs
1/4 cup shredded Parmesan cheese
Salt and pepper to taste (note – Parmesan already is salty)



Heat water to boiling for the spaghetti. While the pasta is cooking, cook the bacon in a skillet to a crisp brown. Slice the hot dogs and add them, and the rosemary, to the bacon during the last minute of cooking. Remove bacon to paper towels. The hot dogs can stay in the skillet for a few minutes. Whisk the eggs in a small bowl.

When the pasta is done to al dente, drain in a colander in the sink, and immediately return the hot pasta to the cooking pot. Quickly stir in the eggs, and the Parmesan cheese. The eggs will cook. With a slotted spoon or a spatula, scoop up the hot dogs and rosemary from the skillet and add to the pasta. Add salt and pepper to taste, and mix.

Plate up your pasta, crumble bacon over each serving, and pour a glass of rose for each adult at the table. Nice.

*** Wisdom ***

"We are all mortal until the first kiss and the second glass of wine."

~ Eduardo Galeano

In vino veritas,
Tod Dimmick
Editor

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