



Rose: Yes, it's that time of year again!

by Collin Williams



It's coming! Whether you like it or not the hot weather of Texas is knocking on our doorstep begging us to get out our sunscreen, flip-flops, bathing suits, and \$10 straw cowboy hats (optional). Like that ol' friend whom you can tolerate only until they wear out their welcome, the Texas heat also brings about a change in our consumption patterns. We will begin to transition from those overly tannic and rich Cabernets and Zinfandels and embrace the lighter styles of wines that are best served chilled.

Personally, I enjoy rose wines – a lot! For me, a great rose can marry my favorite aspects of red and white wines into a nice little package. If made correctly, rose wine can be full bodied yet fruity and refreshing. Served slightly chilled, you can have a mouthwatering beverage that quenches your thirst on those 100+ temperature days.

What's more? You shouldn't have to feel as though you sacrificed your hard earned money on a rose when you really wanted a red wine. In fact, I tend to really enjoy those roses that are made from the bigger styled red grapes such as Garnacha, Mourvedre, Prieto Picudo, and Cabernet Sauvignon.

Try some of the following during your next grill out with your buds. Sure to impress and pair well with everything from a juicy filet to grilled fish, rose wines should be on every true wine connoisseur's list for summertime fair!



Mumm Napa Brut Rose (Napa, California) **15.89 cash 90pts – Wine Spectator**

When I say that a wine tastes like it has a note of Fruit Loops Cereal, trust me it's a good thing! I have always loved the wines from Mumm Napa, but this wine has always been my favorite. In fact, they used to call this wine "Blanc de Noir", but changed it to represent the "Rose" in the name and its connotation. Deliciously fruity with a full bodied mouth-feel and a cherry-candied-jelly-cardamom like flavor combo that I refer to as "Fruit Loops Cereal". Smooth and well balanced, this wine is a steal at the price.

Borsao Rose of Garnacha 2009 **(Campo de Borja, Spain)** **\$6.59 cash**

Hands down, probably one of the best bargain roses I have ever had! I've had this wine with everything from Sushi to Pasta to Fish and by itself. It's always a tasty, easy to consume quenching delight. Made from Garnacha, this wine is not a whimby, soft little rose. On the other hand, it has grip and a good concentration of dark berry flavors that is very likeable. Plus, at around \$6 bucks you can afford to have a stash at home whenever the mood strikes you.

Casal Garcia Rose 2009 **(Vinho Verde, Portugal)** **\$5.99 cash**

Vinho Verde Rose? Yep. And there is more coming each year. Those of you out there that enjoy the crisp, refreshing Vinho Verde style should definitely give this one a shot. Made from native Portuguese varietals Vinhao, red Azal and Borracal (I know, I've barley heard of them too!), this wine delivers fresh strawberry flavors and a bright rim of acidity. Serve chilled and drink within 6 months of purchase.

Mulderbosch Cabernet Sauvignon 2010 **(Coastal Region, South Africa)** **\$9.99 cash**

One of the best selling roses in the market, this wine showcases not only how great wines from South Africa can be, but also demonstrates my point earlier in the article "big red grapes make for great rose". The lush watermelon flavors will make your palate water and the absolute dynamite concentration of tannin, acidity, and fruit will leave you pondering where this wine has been all your life. Check it out. 🍷



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with feedback.