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THURSDAY, MARCH 19, 2015

A Season for International Expressions of Rosé @pasternakwine



photo by William Pollard Jr. ©www.wild4washingtonwine.com

There is no better time to embrace the color and flavor of Rosé.

Spring always seems to remind me of Rosé. Or is it the other way around? I am feeling the excitement as the countryside turns green, the trees are in bloom and flowers are ready to reach for the sky. These five wonderful Rose's each express some of that jubilation of Spring time renewal. Is not wine also like renewal?

"What is the scent of water?" Renewal. The goodness of God coming down like dew. — Elizabeth Goudge, The Scent of Water

These are wines to enjoy with food and friends. Their lovely shades of pink, orange and red hint at their food friendliness. Time to clean the grill and start cooking outside. Bring along some of these rose' wines to pair with your BBQ and Spring celebrations. Tremendous value in all five of these wines.

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Review: NV Clonk De Plonk by Tagaris



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1. Lucien Albrecht Crémant d'Alsace Brut Rose

Color: Pale pink.

Nose: Light toast, delicate raspberry.

Palate: Soft bubbles, raspberry cream, delicate yeast, crisp and dry top palate, raspberry, dark berry and citrus on fresh, delicate finish. With air a growing finish, with a hint of cinnamon. Pretty wine, lively feeling on the tongue. Paired with Lobster Bisque.

Thoughts: Good match to the Lobster Bisque. My first thought was wedding wine. Perfect for celebrations. Good seafood companion, lobster, crab, shrimp, salmon, and bisque.

Strongly Recommended.



Blend: 100% Pinot Noir

ABV: 12%

SRP: \$21.99

Sample provided by Pasternak Wine Imports

Lucien Albrecht

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<http://www.lucien-albrecht.com/index-gb.htm>

About: CREMANT D'ALSACE

Crémant d'Alsace is an Appellation d'Origine Contrôlée for sparkling wines made in the Alsace wine region of Northeast France. Produced since 1900, the Crémant d'Alsace AOC was recognized in 1976 by the INAO and the designation Crémant regulated by the European Parliament in 1996. Allowed varieties are limited to riesling, pinot blanc, pinot noir, pinot gris, auxerrois blanc and chardonnay. For rosé wines, only pinot noir is allowed.

The history of the ALBRECHT family as winegrower can be traced back to 1425 with Romanu Albrecht, who was settled in the town of Thann. During the fifteenth and sixteenth century, in Thann several generations of Albrecht were elected as Bangard vinegrowers. Lucien Albrecht, Jean's father, pioneered Crémant production in 1971 and helped gain an Appellation Contrôlée for the wine and for Alsace. The wines are vinified in the classic Champagne Method from 100% free run juice.

A lighter, friendly shade of red. "Clonk de Plonk" first words spoken by Walker Roth. This wine brought back memories of my A...

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CHECK FIRST CASE OF WINE FREE!



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2. Los Vascos 2014 Cabernet Sauvignon Rose'

Color: Shiny Electric pink. Pretty.

Nose: Watermelon, grapefruit, toast.

Palate: Bright, lively, watermelon candy, dry, grapefruit and pith, crisp, dry, almost tart, modest tannin noticeable on finish. Like. An enjoyable pairing with pork chops.

Day two: Strawberry, tropical, dry, light tannin, some creaminess, dry watermelon, lemon, honey finish. Big like. Enjoyed with Albacore tuna salad.

Thoughts: A flexible wine for pairing with chops, steak and seafood.

Recommended + Great Value.



Blend: 90% Cabernet Sauvignon, 10% Syrah
 ABV: 13.5%
 Closure: Screw cap
 SRP: \$12.99
 Sample provided by Pasternak Wine Imports

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About: DOMAINES BARONS DE ROTHSCHILD-LAFITE

DOMAINES BARONS DE ROTHSCHILD-LAFITE took over the Los Vascos estate (Los Vascos meaning The Basques, in honor of its Basque origins) in 1988. Los Vascos is one of Chile's oldest wine estates. Yes, on the label is the Rothschild logo, the five arrows symbolizing the five sons of original patriarch Mayer Rothschild.

Wine grapes have been produced at Los Vascos since the mid-eighteenth century. Today's vines are the product of the selective multiplication of plants originally brought from pre-phyloxera 19th Century France.

The largest vineyard in the central Colchagua valley, at the foot of Mount Cañeten. The 640 hectares under vine are planted with Cabernet Sauvignon (85%) Carménère (5%), Syrah (4%), Malbec (1%) and



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TASTE VACATIONS



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Chardonnay (5%). Given that there was major replanting at the beginning of the 1990s, the vineyard is divided between a group of 15-year old plots and another group of 40 to 50-year old plots. The oldest grapevines are 70 years old.



photo by William Pollard Jr. ©www.wild4washingtonwine.com

3. Valdo Rose' Brut Spumante

Color: Shiny pink orange tinge

Nose: Delicate, stone fruit, light toast, peach fuzz.

Palate: Fresh, gentle fizz, citrus, nectarine, unripe raspberry, dry on the tongue with finish of shortbread and raspberry/strawberry cream, nice tingle. Yummy.

Thoughts: I have developed a fondness for Valdo sparkling wines. Very good with beef tacos. Also good with Wasabi Ginger chips.

Recommended + Great Value.



Blend: Nerello Mascalese, Glera

ABV: 12%

SRP: \$15.99

Sample provided by Pasternak Wine Imports

VALDO Spumanti Srl

via Foro Boario 20

31049 Valdobbiadene (TV)

Italy

About: "Vino Spumante" is typically a sweet bubbly wine, this is not that wine.

The Scuola Spumanti Valdo (Valdo School of Sparkling Wines) is a result of Valdo's knowledge of the territory and ongoing oenological and technological research. In this case, "Vino Spumante" refers to "Sparkling Wine." This style of wine is characterized by a refined perlage (bubbles) that enhances the bouquet and its delicate fragrance.

William Pollard

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4. Paul Cheneau Cava Brut Rose'

Color: Light Candy red.

Nose: Toasty cherry, honey.

Palate: Delicate perlage, cherry, strawberry, rhubarb, honey, a little creamy up front, gentle tartness tip of tongue, fresh across gums and edge of tongue. Even better the longer it was open. Creamy honey, strawberry and unripe peach on finish.

Thoughts: Good match with baked chicken. Drank like a more serious sparkling wine.

Recommended.



Blend: 85% Trepát, 15% Pinot Noir

ABV: 11.5%

SRP: \$13.99

Sample provided by Pasternak Wine Imports

Giró Ribot

Finca el pont s/n

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About: CAVA

Cava in Spain was modeled after Champagne in France. Cava is typically a blend of native Spanish grape varieties. While Cava is made in the Champagne Method, only producers in the Champagne region may use the term "Méthode Champenoise," so in Spain it is known as the "Método Tradicional" or Traditional Method.

Giró Ribot is a family owned and operated producer of Cava. They are closely tied to the Penedès region by several generations of wine, Cava and spirit producers. They developed the Paul Cheneau line of Spanish sparkling Cavas. Giró Ribot is situated at the heart of the Appellation d'Origine Penedès. In the area of Catalonnia, halfway between the cities of Barcelona and Tarragona, bordered to the south by the Mediterranean Sea and to the north by Montserrat. Who wants to go with me?



photo by William Pollard Jr. ©www.wild4washingtonwine.com

5. La Petite Perriere Rose' 2014

Color: Pale, shiny, clear melon-pink. Wedding color (hint, hint).

Nose: Pretty fruit, raspberry, banana, mineral.

Palate: Fresh, dry on the tongue, raspberry, banana, tangerine, peach. Loved the fruit, almost creamy with lively acid. With food rose petal added to profile.

Thoughts: Paired with baked chicken, Ful Medames, cucumber and strawberries. Good companion with dinner, it was wonderful with fresh strawberries and also enjoyable with hard cheese. Would pair well with acidic dishes or a fruit and cheese plate. Yes, a perfect wine for brunch, or an occasion with friends on the lanai. It would also be suitable for an after dinner dessert. Well done and my speed.

Strongly Recommended + Great Value.



Blend: 100% Pinot Noir

Closure: Screw Cap

ABV: 12.5%

SRP: \$11.99

Sample provided by Pasternak Wine Imports

Saget La Perriere

www.sagetlaperriere.com

About: Saget La Perriere, an 8th generation Family owned and managed Loire Valley winery.

In 1790, the Saget family embarked upon a long history dedicated to vines and wine, firmly placing Saget among just a handful of estates that can enjoy their third successive century of business. Saget La Perrière, a Loire Valley winery, is 9th Generation Family owned and managed. Brought up in the vineyards, the Saget brothers; Jean-Louis and Christian, learned from a very young age to love and respect the soil. Saget La Perrière sources two-thirds of the production in the Loire Valley from their estates with the remainder from long-term relationships with families of vine growers.



Last night on #WineChat we were discussing BBQ food and wine pairings. Yes, rose' wines are a natural fit for BBQ. You have fruit, acidity, even a little tannin. These wines will compliment and not dominate the "cue" you labored over. The crispness will even help cleanse your palate, so you can enjoy more BBQ.

Cheers!

Posted by William Pollard

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drinks

On the cusp of spring, it's time to pick rosés.

They just remind you of what's ahead, not behind. And they have colors to make you smile, even if you're just gingerly putting away the snow shovels.

The slightly floral, red fruit-driven **2014 Prieuré de Montézargues Tavel AOC** (\$25) should brighten any light meal. If you're inclined to whip up a brandade of salt cod, or just open a can of olive oil-packed sardines, it will be ideal company.



The pale-pink **2014 La Petite Perrière Rosé** (\$12) offers a hint of raspberry, and is a fine sipper that's also a foil for cured meats, maybe with a slice of ripe melon on the side.

From Chile, the **2014 Los Vascos Rosé** (\$13) uncorks with a rush of berries and a little dried fruit, too. It's an easygoing, food-friendly wine that's right with light finfish and shellfish preparations, even paella.

Turning to sparkling rosés, the dependably good, dry, nonvintage

Lucien Albrecht Crémant d'Alsace Brut Rosé (\$22); and the vividly shaded, fruity **Valdo Rosé Brut** (\$16) from Italy add some celebratory fizz as an aperitif, with traces of red berries. The bargain-priced **Paul Cheneau Brut Rosé, from Spain** (\$14) is a pleasing partner for all kinds of tapas.

And because today is the Feast of Saint Joseph, you may skip rosés and go for an amber-colored, vin santo, a sweet match for all those sfingi and zeppole. Reliable producers include Avignonesi, Fontodi, Felsina, Capezzana and Isola e Olena. —PETER M. GIANOTTI

