

SIP

PINK IS THE NEW WHITE

The summer wine of choice in the South of France, dry rosé has finally taken root in the West. *By Sara Schneider*

JUST WHEN MODERN, high-quality winemaking was picking up steam in the West, good pink wine got derailed by a single accident. The mishap occurred in 1975 at Napa Valley's Sutter Home Winery. Owner Bob Trinchero was attempting to make a dry "white Zinfandel" from juice run off his red Zinfandel—akin to dry rosé, which enjoys a spectacular summer following in the South of France—when the fermentation got stuck before the yeast had consumed all the sugar. The resulting wine was not only as pink as cotton candy but also nearly as sweet. He bottled it anyway, and sweet white Zin was born—a wild success in the marketplace (to this day), but the kiss of death to self-respecting dry rosé as a tradition here. Anyone seen drinking pink was damned by association with the sweet stuff.

I'm happy to report that we seem to have gotten over our problem with pink. In the decade ending last year, imports of rosé from Provence to the United States rocketed from 146,000 liters to 3,647,312! And although the stats on how much rosé is being produced stateside are hard to come by, almost every red wine maker I run into makes a rosé too—in part because rosé can be made from almost any red grape variety. In a nutshell, they crush the grapes, leave the juice (which in most red varieties is white) on the skins just long enough to pick up the color they're looking for, then press it off and make it like a white wine.

The resulting bottles are not only refreshing sips but also terrific food partners. With crisp acidity and lively red fruit, they can handle vinaigrettes, salty dishes, and spice—not to mention garlic. These are your wines for barbecued chicken, salad Niçoise, tapas, charcuterie, grilled shrimp and salmon, veggies with aioli, seafood and sausage paella, chicken fajitas, even pizza. In short, pink is the ultimate summer lunch and dinner mate.



Sara teaches! Get wine-tasting video lessons from wine editor Sara Schneider: curious.com/sunset. And follow her tweets @Sara.AtSunset. Join the **Sunset Wine Club**. Enjoy winners from the Sunset International Wine Competition: sunsetwineclub.com.



Superb pinks

WEST COAST

Charles & Charles 2013 Rosé

(Columbia Valley; \$11). Strawberry, white raspberry, kumquat, and rose petals walk on the wild side.

Charles Heintz 2013 Rosé of Pinot Noir

(Sonoma Coast; \$19). Lovely florals, red berries, grapefruit, and earth in pinpoint balance.

Inman Family 2013 "Endless Crush" Rosé of Pinot Noir

(Russian River Valley; \$25). Tart raspberry and bright citrus with hints of wet earth and honeysuckle.

Skylark 2013 "Pink Belly" Rosé

(Mendocino; \$18). A floral nose leads into vibrant, fresh-picked cherry and strawberry.

FRANCE

Domaine de Fontaine 2013 Gris de Gris

(Corbières; \$15). A touch of fuzzy peach skin and bubble gum round out wild strawberries and Rainier cherries, with a spritz of lemon-lime.

Domaine de la Fouquette 2013 Cuvée Rosée D'Aurore

(Côtes de Provence; \$18). Hints of fresh herbs and jasmine hide behind spicy cherry, crisp grapefruit, and limestone.

Miraval 2013 Rosé

(Côtes de Provence; \$24). From new vigneron Brad Pitt and Angelina Jolie, this one's vibrant and delicate at once—rose petals and wild red fruit carried by a gamut of citrus.

Triennes 2013 Rosé

(Méditerranée; \$15). A rush of tart cherry on the heels of fresh-cut hay and dried rose petals. ▽