



May 28, 2021

## SIPPING TIME



**By, Karen Carlson**

There is a national day for everything these days. And wine is no exception – every varietal has its designated day to celebrate! National Rosé Day is always the second Saturday in June. That makes the celebration on June 12 this year! Let's celebrate summer, friends and all things pink!! There is a Rosé for everyone.... still or sparkling, sweet or dry. Rosé is a style of wine, not a grape varietal.

Wine gets its color grape skins. In white wine, the grapes are pressed immediately, separating the juice from the skins, then fermented. With red wine, the grapes are crushed and left to sit with the skins, the longer the juice is in contact with the skins, the deeper the flavors, colors and tannins. Rosé is the middle child. Any red grape can be used to make rosé. The grape is crushed and allowed to sit in the juice for a short time – usually less than a day. Then the lightly tinted juice is separated from the solids and fermented.

Rosé can be traced to France – the Bordeaux, Burgundy, and Champagne regions produced very high-quality pink wines that were extremely dry. The vast majority of modern rosé emulates this dry style, which can lead to a few misconceptions. In the 1970's, Sutter Home introduced White Zinfandel, which was very sweet. The only remaining White Zinfandels are bottled by the economy brands like Sutter Home and Woodbridge. The popularity of that style led many Americans to conclude that all pink beverages are sweet. Many customers will need firm assurance that rosé is dry. Dry, crisp and refreshing; making it a perfect wine for summer!

## Taste Profiles by Varietal:

- **Provence Rosé:** Primarily made from Grenache grapes and often blended with Syrah and Cabernet Sauvignon. Flavors of sweet berries, watermelon, grapefruit and freshly chopped herbs. Provence produces the driest rosé in the world.
  - Whispering Angel
  - Bargemone
  - Yes Way Rosé
  - Fleurs de Prairie
  - Miravel
- **Pinot Noir Rosé:** Is a shade darker than Provence rosé, but shares a lot of the same fruit notes (strawberries and melon). It is also similarly bright and acidic, however, a bit earthier.
  - Toad Hollow (California)
  - Elouan (Oregon)
  - Relax (Germany)
- **Tempranillo Rosé:** Little spicier but still has those refreshing berry tastes and will have a telltale green pepper flavor.
  - Marqués de Cáceres Rioja Rosé (Spain)
- **Sangiovese Rosé:** A delightful balance between dryness and fruit-forward flavor. You'll get a mouthful of cranberries, raspberries, and honeydew.
  - A to Z (Oregon)
  - Alexander Valley (Sonoma)
- **Cabernet Sauvignon Rosé:** A bit darker in color. Boasts hints of sweet, tangy citrus in addition to savory flavors such as leather, tobacco, and pepper. Crisp and acidic.
- **Syrah Rosé:** Dark red, a heartier rosé. Expect plums, dried cherries, fresh blueberries mingling with hints of smoke and spice.
- **Montepulciano Rosé:** Deep ruby in color (labeled "cerasuolo" which means cherry red). Medium-bodied with sophisticated spices and fruit. Think cloves, cinnamon, orange peel, and dried fruit. Made in Italy's Abruzzo region.
- **Tavel Rosé:** From Rhône Valley comprised mainly of Grenache grapes, this is the rosé for red wine lovers. It is hearty, spicy, and full of assertive tannins.
- **White Zinfandel:** Sweet, bright pink rosé with tropical flavors such as pineapple and banana.
- **White Merlot:** Sweet and tastes like a raspberry tart or another decadent berry-forward dessert, like jam crepes.

Rosé wines are perfect for spring and summer, as they are served chilled and can be a refreshing accompaniment to a variety of warm-weather fare. Rosé wines also top the charts for food-friendly versatility. So, if you are opting for "surf 'n turf", rest assured that a rosé can handle both the seafood and the steak in one fell sip. It's also a great picnic wine, as it tends to have both a

lighter body and more delicate flavors on the palate, presenting a great wine partner for ham, chicken or roast beef sandwich, along with fruit, potato or egg salad; it can even handle a variety of chips and dips!

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### **By, Jess Rogers**

The second Saturday of June is traditionally World Gin Day. Gin is a broad category, and no two gins are exactly alike. Gin is made with a neutral base spirit (essentially vodka), to which botanical elements are added. By definition, gin must include juniper berries in its recipe. However, the other botanicals and the proportions used are unique to every gin and can vary dramatically. Gin can be fruity, floral, spicy, or herbaceous. The juniper is almost unnoticeable in some gin.

**Juniper/Herbaceous gins** - The easiest way to find these is to look for the distinction of “London Dry” on the bottle. The predominant botanical in a London Dry gin must be Juniper and will be the primary flavor/aroma

**Spice-Forward gin** – Aviation is a great example of a spice-forward gin. Look for botanicals such as cardamom, clove/aniseed, orris root, or coriander listed on the bottle.

**Floral Gin** – Hendricks Gin is the most commonly known floral gin. Look for botanicals such as rose, chamomile, or elderflower on the bottle.

**Fruit-Forward gin** – Suntory Roku is an example of a light, fruit-forward gin. Botanicals such as orange/lemon peel, yuzu, and lime zest identify this category.

### **Rosé French 75 (Wine Enthusiast Recipe)**

- 1½ ounces gin
- ¾ ounce fresh lemon juice
- ¾ ounce simple syrup
- 3 ounces sparkling dry rosé
- Lemon peel

In cocktail shaker filled with ice, combine gin, lemon juice and simple syrup. Shake well, then strain into flute. Top with sparkling rosé and stir. Twist lemon peel gently over top of glass to express essential oils, then use as garnish.

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**By, Matt Goettsch**

Orange, strawberry, banana, and marshmallow. Got your attention? Raspberry, currant, cherry, and vanilla. These are just two sour beers that are rapidly gaining popularity in the beer world.

Sour beers are brewed to be intentionally tart, sour, or acidic. They range from slightly sour to lip-puckeringly tart and can be the perfect addition to any summer BBQ if you're willing to give them a chance.

To achieve these flavors wild yeast is often used in the fermentation process by exposing the fermenting beer to the open air. Special yeast strains can also be used to sour a beer- typically *Lactobacillus* or *Brettanomyces*.

The less traditional but increasingly popular technique to make a tart beer is by adding fruit. The acids in the fruit can add a tartness that is more approachable and acceptable from a larger group of customers. This method has been perfected by the Belgians who have been making Lambic beers for hundreds of years but is only recently coming into a renaissance of experimentation.

Today's sour beers balance fruit flavors with sugary sweetness added by using graham crackers, marshmallow cream, brown sugar, or any number of other creative sources. They can be a breakfast treat, a dinner pairing, or a late-night dessert!

Fun Fact: the first known recorded recipe was for making beer and it's over 4000 years old. It was almost undeniably a sour-style beer fermented in the open air using wild yeasts.