

Monadnock Ledger

Rosé wines — just the thing for spring

THE WINE CELLAR



Kathleen Metzler

I hope that we will be getting some real springtime weather soon so you can try some of the following suggestions for wine for warm weather and warm weather foods.

Most people think of white wines in the warm weather, nice crisp ones like a Sauvignon Blanc or Pinot Gris, also known as Pinot Grigio in Italy. There are some new choices on the horizon though. Rosé wines are becoming more respectable and

there are some terrific French ones now as well. While there have always been rosé champagnes, now the Loire River valley and even Bordeaux are producing some very interesting rosé wines. Gratien and Meyer have a couple lovely sparkling examples, Cremant de Loire and Cuvee Flame made from Chenin Blanc and Pinot Noir grapes and Chardonnay and Pinot Noir. Tour de Mirambeau has also put out an interesting rosé as well from the Bor-

deaux region. California is making some beautiful rosé wines, too. Acorn has a lovely one called Alegria Rosato that is made from Sangiovese and Zinfandel along with Cabernet Franc Petite Syrah Alicante Bouschet and Muscat. It is a deep rose color and can stand up to hearty dishes as well as be served as an aperitif. Incognito is another wonderful California winemaker from the Lodi

region. Its rosé offering is simply called Pink Wine 2006. Both retail for about \$20 a bottle.

I love a nice sparkling wine when the summer starts—it's served ice cold and it is crisp and refreshing. There are some very affordable ones available Laetitia NV Brut rosé is \$25 and is an outstanding wine. From the Trento region in Italy, there is Rotari Rosé Brut Metodo Classico for \$12. From Spain, a cava, Segura Vidas NV Brut Rosé, for just \$10. And let's not forget Italian prosecco, which can be under \$10. If you want to splurge, try Louis Roederer, 1999 Brut Rosé, which costs about \$74, or Moët & Chandon 1996 Millesime Brut at about \$67. Both are French Rosé Champagnes.

Remember to try everything, keep the best and forget the rest!

Cheers!

La Dame Kathleen Metzler of Peterborough is a Chevalier de la Chantepleure du Vouvray (or French Wine Knight) and an R.N. E-mail questions to DrMetzler@comcast.net.