

Rosé FAQ'S

Celebrating Rosé day got us thinking... Do you have some lingering questions about rosé — where it comes from, how it's made, and what makes it so popular — rest assured you're not alone.

Here's a few questions we regularly get asked in our cellar door:



Q.

DO YOU HAVE TO DRINK ROSÉ ONLY IN SUMMER?

A: Not at all, Rosé Pairs beautifully with a warm salmon and green beans while sipping in front of the fire! (Although it is so lovely served cool in the summertime too!)

Q.

IS ROSE A RED OR WHITE WINE?

A: Rosé is pink wine made from red wine grapes (our Alayna rose is made from Pinot Noir). As with red wine, its color comes from contact with grape skins. To make both red and rosé wine, winemakers juice their grapes, and then let the liquid sit with the grape skins. This is called the maceration period. Pink wines sit with their skins for a relatively short time period, typically only one to three days.



Q.

ARE DARKER-COLORED ROSÉS SWEETER THAN PALE ONES?

A: Nope. While many consumers associate darker rosés with the ultra-sweet and fruity blush wines that were popular in the 1980s, there are a number of beautifully balanced rosés with richer, deeper hues.



Q.

WHAT'S THE DIFFERENCE BETWEEN ROSÉ AND WHITE ZINFANDEL?

A: Funny story: Rosé and White Zin are made the exact same way. Both are produced using red wine grapes and a relatively short maceration period. White Zinfandel is just a sweeter version of rosé, which can be fruity but is characterized by dry, bracing acidity.

