

21 DAYS TO WINE: DAY 18

ALL ABOUT ROSÉ WINE

WINE: AIX Rosé de Provence 2018, Saint Aix AOP Côteaux d'Aix En Provence

SCENTS: Strawberry tops, Sea salt, Mediterranean herbs

SUPPLIES: A white napkin or piece of white paper (to observe)

21 DAYS TO WINE

REVIEW

We have talked a lot about how to observe wine and make some educated assumptions about climate, soil, grape variety and winemaking techniques. Rosé is a little bit different but there's still a process and plenty to learn and discuss when tasting rosé wines.

HISTORY OF ROSÉ WINE

Rosé was not always cool in the USA. This is in part due to Sutter Home's famous **White Zinfandel**, which was released in the late 1970s. The wine came out sweeter than usual, but a taste for it caught on and spread throughout our country. Until recently most Americans associated rosé with a cheap, sweet, pink drink.

ROSÉ ALL DAY

Then, thanks to some smart marketing, the rosé craze happened. In a few years rosé went from being something nobody wanted to having its own season.

PRODUCTION OF ROSÉ

Rosé can be produced in a number of ways.

- **Saignée** - By draining away some of the freshly crushed juice, winemakers can intensify the flavors, aromas, color, and texture and color that all comes from the skin. The leftover juice ranges from almost white to deep pink, depending on how soon it is drained away.
- **Short Crush** - Winemakers can also crush and press the red grapes and leave the skin on just long enough to extract as much or as little color and character as they want.
- **Blending** - Like it sounds. A blend of red and white grapes. Fermented separately or together.

TASTING ROSÉ

Tasting rosé, especially blind tasting can be tricky considering the winemaking techniques are a bit different, but you can still describe your experience and make some deductions.

Look

The color of rosé can start practically clear or reach deep, almost opaque hues of magenta. It all depends on how long the juice was in contact with the skin. You can also look at the way the wine hits the edges of the glass and gather some ideas of the climate or how alcoholic it might be, AND intensity of aroma and finish.

Smell

Aromas of rosé also vary considerably. Look for young, not overripe berry notes, some citrus, and even sweet spices like cinnamon. You might also detect delicate herbal notes of Mediterranean herbs like tarragon and bay leaf, or even some salty sea breeze.

Taste

Palate: Again, this can vary considerably, but look for an initial crispness and brightness. Lots of tingly acidity.

ROSÉ IS MEANT TO BE ENJOYED YOUNG

This is not to say that some rosés don't age, but if you recall, the polyphenols in the skin also work as natural preservatives. Unless this rosé was blended with young, white grapes with higher acidity, it might start to lose energy and feel flat on your palate after a year or so.

But never fear, new rosé comes out each year!

PROVENCE

Provence is bordered in the West by the Rhône river, the Italian border and the Alps on the East, and the Mediterranean Sea to much of the South. Provence has a rich history with evidence of civilization pre-dating

**AIX ROSÉ
DE PROVENCE**
 — 2018 —
**SAINT AIX AOP CÔTEAUX
D'AIX EN PROVENCE**

the Romans. The Romans and the Greeks did, however, bring wine to the region, which thanks to its central location, access to multiple waterways and the sea, has been conquered and resettled a multitude of times.

PROVENÇAL CUISINE

The cuisine of Provence is heavily influenced by geography. Proximity to the sea as well as to Italy and Spain has also influenced a lot of local dishes as well.

PROVENÇAL WINE

The three regional AOC classifications include:

- **AOC Côtes de Provence** - *80% minimum is dedicated to Rosé. The rest is red and white.
- **AOC Coteaux d'Aix-en-Provence** -
*Approximately 70-75% of the production is rosé.
- **AOC Coteaux varois en Provence** -
*Approximately 80% rosé.

THE PROVENÇAL BLEND:

GRENACHE, SYRAH, CARIGNAN, CINSAULT

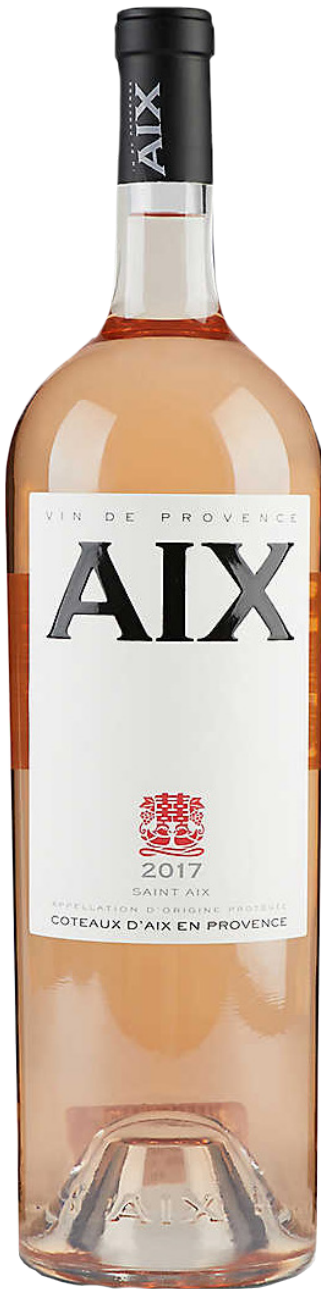
PRONUNCIATION: **Grey-Nash // See-Rah // Car-Een-Yan // Seen-So**

These are the primarily local and indigenous grapes used for both red and rosé wines.

Grenache, also known as Garnacha in Spain, and Cannonau in Sardegna produces a fruity, spicy red wine reminiscent of a fruit roll-up (or so they say).

Syrah we discussed in DAY 13. Known for deep color and potentially sturdy tannins and dark, peppery aromas. Carignan (AKA Bovale Grande, Mazuelo, Carignano) ripens late and brings color, astringency, and tannin to the structure of the wines, allowing them to stay fresh and age longer with an elegant body.

Cinsault is a hearty grape that thrives in hot sunny climates, including Lebanon, southern Italy, Algeria, Australia and South Africa. It brings a juicy smoothness and finesse to blended wines.



TASTING NOTES

LOOK: Pale salmon pink

SMELL: Classical notes of Provençal rosé: Strawberry tops, flowers, Mediterranean herbs, sea salt

TASTE: Fresh, zingy and balanced with sunny heat and a medium-long mineral finish

DISCUSS

This is a quintessential Provençal rosé, meant to be enjoyed alone poolside, or with Salade Niçoise, spicy seafood stews and even lamb sausage.

Cheers!
ANNIE

WINE NOTES

WINERY

One of the largest wineries in the AOP Coteaux d'Aix-en-Provence, for 130 years, Maison Saint Aix has been dedicated to making exquisite traditionally styled wines from local grapes. They're located in the south of France, just an hour northeast of Aix-en-Provence.

WINEMAKING

A combination of saignée and regular pressing Carignan, Grenache, Syrah and Cinsault. Temperature-controlled crush and fermentation to preserve aroma.

my notes