

ROSÉ WINE LIST

BANROCK STATION - White Shiraz

Light rose petal in color, the Banrock Station White Shiraz displays fresh lifted strawberry fruit with floral and jasmine aromas. The semi sweet palate abounds with strawberry flavors and reveals a lovely zesty finish. **\$6.30**

BAREFOOT - White Zinfandel California NV

Soft and fruity, medium-dry, with strawberries and peaches on the nose, but strong pear overtones on the palate. **\$6.75**

CLINE CELLARS - MOURVÈDRE ROSÉ

In a wonderful tradition of rosés found in Italy, Portugal, Spain and France, this wine served well-chilled is perfect on its own, is refreshing at a picnic at the beach and marries extremely well with food. This wine is mouth-filling with hints of pomegranate and plum, great with fish. **\$9.95**

FETZER - White Zinfandel California 1994

Sweeter style yielding strawberry flavors and a hint of butter on the finish. It has enough acidity to balance the sugar. **\$6.00**

FIRESTEED - PINOT NOIR ROSÉ

Firesteed Pinot Noir Rosé provides ample aromatic impact with waves of cherry, blueberry, citrus and vanilla cream. The wines mouthwatering acidity supports a host of tropical fruit flavors without suggesting sweetness. **\$10.95**

J.M. MONMOUSSEAU - Rosé d'Anjou 2006

Firm, dry style, with iced tea and dried strawberry notes. Light finish. Grolleau and Cabernet Franc. **\$8.40**

KÔMAROS – 2008 Marche Igt Rosato

Vinification off the skins of Montepulciano grapes gives this wine a rose color with coral-pink veining. The richness of the grapes assures production of a wine with seductive aromas and a delicate flavor that is exceptionally long. **\$12.00**

MADDALENA - 2007 White Zinfandel

The flavors present in this wine include fruits, like apricot, strawberry, raspberry, and red grapes. There is also a taste that is honey- like and sweet, helping to give this wine a sweet flavor profile. The aftertaste is pleasant, with the taste of vanilla coming through at the end. **\$8.00**

MARKS RIDGE - Winding Road Rose 2008'

Rich red hue , nothing bashful about the color of this rosé. Floral and bright, hints of melon and pineapple. Tastes of red currents and raspberries, a touch of tannin from 6 days on the skins. Fermented on Stainless. **\$15.35**

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ROSÉ DES TOURELLES 2007 Bordeaux Rosé

This attractively packaged wine, the label just as ornate as its stablemate Pichon Longueville (Baron), all turrets and engraved detail, is hardly a rosé at all but a very light strawberry red. It could surely qualify as that old Bordeaux hue claret. And it is very definitely made for drinking with food, being pretty substantial in terms of body, definitely reminiscent of red bordeaux, but it should be drunk cool **\$13.35**

SANTA DIGNA – Cabernet Sauvignon Rosé

Fragrant and floral, with a temptingly fruity sensuality. On the palate the wine is voluptuous, with a silky texture and the sort of fresh, fruity body (blackcurrant, cranberry, redcurrant) that only Pacific Cabernet Sauvignon rosés can offer. **\$9.00**

TRE NOVA – Rosato

It opens with inviting aromas of allspice, cherries, and fresh rose petals. The palate opens with flavors of sweet cherries and raspberries. Really a tasty wine that is very easy to drink. It never gets heavy or too dark (like many domestic Sangiovese wines) and it is certainly not suffering from too much oak. This wine has a fair bit of tannin and alcohol, but it's very polished. **\$11.95**