

THE NEW SCHOOL OF CLASSICS: 10 TIMELESS COCKTAIL RECIPES

# imbibe

LIQUID CULTURE



Destination  
Charleston

DIY  
Ginger Beer

Summery  
Swizzles

Where to  
Drink in  
Queens, NY

Perfect Thai  
Iced Tea

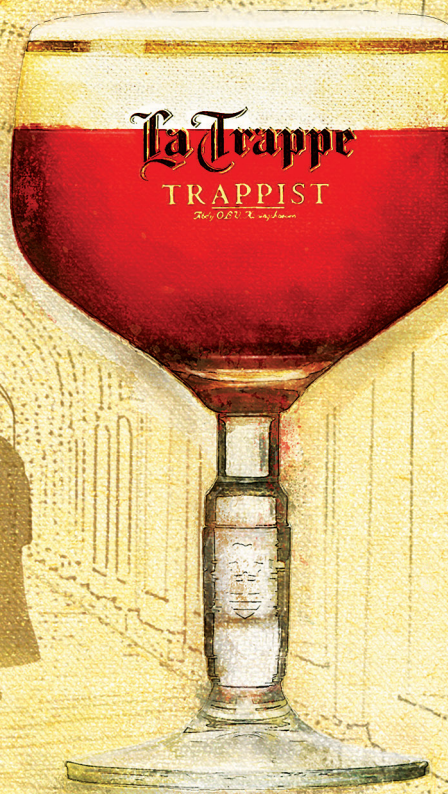
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## uncorked

# 5 to Try: New Vintage Rosés



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This summer, drink pink. Known as rosé, rosado or rosato (depending on the country of origin), pink wines are universal when it comes to warm-weather refreshment. Unlike many red wines, which improve with age, rosés are best sipped fresh, so keep an eye out because this is the time of year when the latest vintage of rosy refreshment makes its way to shelves.

### 1 Lucien Crochet Sancerre Rosé 2013

Crisp and energetic with fresh cherry and strawberry flavors backed by bright acidity and a dry herbal finish, this salmon-colored, 100% Pinot Noir from the Loire Valley is primed for solo sipping, but it has enough oomph to pair with barbecue fare.

SRP: \$28; imported by Neal Rosenthal

### 2 Birichino Vin Gris 2013

The grapes (a very French mix of Grenache, Cinsault, Mourvèdre and Rolle) in this pale pinkish rosé co-ferment with their own indigenous yeasts for a strikingly fresh, vibrant wine.

SRP: \$16

### 3 Ameztoi Rubentis Txakolina Rosé 2013

Crafted in the Basque region of Spain, this racy, 10.5% ABV wine is bright and briny with notes of orange zest, flowers and a hint of baking spice; bottling with residual carbonation gives it a subtle fizz. It's such a favorite of wine geeks that it never stays on shelves long, so pick up a few bottles while you can.

SRP: \$20; imported by DeMaison Selections

### 4 Commanderie de Peyrassol 2013

A quintessential Provencal rosé, this wine cools with a freshness that's laced with notes of fresh strawberries and savory dried herbs.

SRP: \$16; imported by Neal Rosenthal

### 5 Cantina Colonnella Cerasuolo d'Abruzzo Rosato le Corone 2013

A burger-ready rosé? Absolutely. This rosato is richer in both hue and flavor when compared to its paler counterparts. Not to be confused with Cerasuolo d'Vittoria (a red wine from Sicily), Cerasuolo d'Abruzzo is reserved for rosé wines primarily made with Montepulciano grapes grown in central Italy's Abruzzo region. Expect notes of wild cherries, violets and subtle tannin on the finish.

SRP: \$18; imported by Simply Stated Wines

web extra 

Not all rosés are created equal. Head to [imbibemagazine.com/MJ14](http://imbibemagazine.com/MJ14) for a peek into the different production methods and a few additional favorites.