

Know It All: ROSE

Drinking rosé has almost become a rite of summer. But the pink wines we're sipping today are nothing like the syrupy-sweet blush wines that were big in the '80s. These days the most popular rosés are dry and bright—and we can't get enough of them! Imports from Provence, the world's leading producer of rosé, have spiked 7,200 percent since 2001. Here's a quick look at what we're pouring.



MAKE FROSÉ!

Try this fun frozen watermelon-rosé cocktail: Combine one 750-ml bottle chilled dry rosé, 2 cups cubed watermelon, 1 cup grapefruit soda, ½ cup elderflower liqueur, 2 tablespoons superfine sugar and ¼ teaspoon salt in a blender; puree until smooth. Strain through a fine-mesh sieve, then churn in an ice cream maker until thick and slushy. Serves 4 to 6.

TRUE COLORS

Like red wine, rosé gets its hue from the skin of red grapes. Though the shade varies depending on the grape and how long the juices are in contact with the skins, you can still pick up clues about a rosé's flavor from its color.

- Extra-Light**
Rosé that's super pale tends to be bright and minerally (think grapefruit and strawberries).
- Light**
These pastel pink rosés are often floral; you may taste hints of rose petal.
- Medium**
Wine lovers often call these rosés "round": They're usually balanced—both fruity and acidic.
- Dark Pink**
A more intense color often means the rosé will be full-bodied and fruity.

Bottle Service

If you watch *The Kitchen*, you know that Geoffrey Zakarian is a devotee of rosé: The show's art director almost always has a bottle in the fridge for him. Here are four affordable rosés Geoffrey is drinking these days—and a splurge for special occasions.



Château de Roquefort Côtes de Provence Corail Rosé 2016, \$16
"This is a good everyday rosé, with notes of citrus and fennel. It pairs well with many dishes."

Domaine Sainte Lucie Côtes de Provence Rosé MiP 2016, \$16
"This is fresh and lively and full of berry and fresh fruit flavors. I like it with grilled seafood."

Château Léoube Côtes de Provence Rosé de Léoube 2016, \$21
"It's elegant, with aromas of honey and soft red fruit and an unmistakable scent of mint."

A Tribute to Grace Rosé of Grenache 2016, \$23
"I serve this at my restaurant The Lambs Club. It's made from Grenache grapes, which are underappreciated."

Champagne Charles Ellner Rosé Brut, \$40
"The flavor is full of cherries and strawberries, with plenty of acid to give it a tremendous finish."