

# DRY ROSÉ

Hits Big in the Finger Lakes



BY MARTHA GIOUMOUSIS

**W**HAT'S RED AND WHITE AND pink all over? Dry Rosé wines of the Finger Lakes, that's what! Look for the new pinks as you visit wineries or your favorite wine store. Winemakers across the Finger Lakes are getting excited to make Dry Rosé—and many more are doing so. So what is Dry Rosé and why should we be excited, too?

Dry Rosé is a great food friendly wine, and goes especially well with herbed cheeses, grilled veggies, grilled chicken and many casual foods. It is the perfect picnic wine, served moderately chilled in plastic wine glasses in the outdoors.

Here in the Finger Lakes, winemakers are making Dry Rosé primarily from Pinot Noir, Cabernet Franc and Lemberger (Blaufränkisch), and some with additions of Zweigelt and Chardonnay. Many are made in very limited quantities and will only be available for a short time this spring.

Dry Rosé is a pink wine made from red grapes. How does that work? Remember that the color in red wine is due to fermentation of the juice with the crushed grapes—especially the skins, which contribute the color. The longer the wine is in contact with the skins, the darker the color. To make Rosé, winemakers ferment the grapes with skin contact for a lesser time—then press the grapes when the colors and flavors are right.

Traditionally, Dry Rosé is made using the Saignée process, from the French word for bleed. Here, red grapes are crushed, fermentation starts, then some of the juice is bled off to become Rosé. The remaining juice stays in contact with the skins to intensify color and flavors as a red wine.

Rosés in the Finger Lakes range from pale pink with barely any color to medium pink to salmon to dark pink. They show bright fruit aromas and flavors of strawberries, currants and raspberries with a moderate tannic structure. Well balanced acidity keeps the wines fresh and bright and contributes to the food friendly part.

In early April, *Edible Finger Lakes* hosted a panel that consisted of Michael Welch, Publisher and Editor-in-Chief; Sally Kral, Managing Editor; Martha Gioumousis, Managing Editor of *Finger Lakes Wine Gazette*; Brandon Fortenberry, Director of Cornell Catering; Mark Grimaldi, owner of Cellar D'or; Dave Pohl, owner of Northside Wines & Spirits; and Kelley O'Neill, owner of O'Neill Vineyards, to taste and rate the region's Dry Rosé offerings. Here are the wines that received top scores from the panel of tasters. All are current releases and 2013 vintages. Give them a try and see what the pink excitement is all about.

**Dr. Konstantin Frank  
Vinifera Wine Cellars**  
2013 Pinot Noir Dry Rosé, \$12.99

**Atwater Estate Vineyards**  
2013 Dry Rosé, \$15.00

**Sheldrake Point Vineyard**  
2013 Dry Rosé \$14.00

**Inspire Moore Winery**  
2013 Grace Blaufränkisch  
Rosé, \$13.99

**Bellwether Wine Cellars**  
2013 Dry Rosé, \$18.00

**Damiani Wine Cellars**  
2013 Dry Rosé, \$15.99

**Anthony Road Wine Company**  
2013 Rosé of Cabernet Franc, \$15.99

**Kelby James Russell Wines**  
2013 Dry Rosé, \$16.00

**Hosmer Winery**  
2013 Dry Rosé, \$14.00

**Silver Thread Vineyard**  
2013 Dry Rosé, \$16.00