



Join us for Saturday afternoon wine tastings, 2 to 6:30 p.m.

This Saturday, April 17th Rockin' Rosés, Part I

Drinking chilled, dry rosé is one of the simple pleasures of warmer weather and with spring off to a brilliant start, we look forward to offering a lineup of tasty dry rosés as we head toward summer and all those thirsty times and outdoor foods. Don't let the color detour you, these rosés rock.

Château du Rouët Côtes de Provence, Cuvée Réserve Tradition, 2009

Twenty miles west of Cannes as the crow flies, the vineyards of Château du Rouët lie in the forested Provençal uplands of the Estrérel Mountains. Located in the area of Provence named for the old Roman town of Fréjus, five generations of the Savatier family have made all three colors of wine at Château du Rouët. Their rosé is a blend of 60% Grenache and 40% Syrah and has the evocative, pale onion-skin color that is so emblematic of the best Provençal rosés. Subtle, refreshing flavors of raspberry, strawberry and watermelon with essential minerality and a wisp of herbs, with a glass of this I think I can see azure blue of the Mediterranean.

Reg. \$16.99 Special \$15.29

Petit Rimauresq Côtes de Provence, 2008

Founded in 1882 and located in the heart of Provence, Rimauresq takes its name from the "real Mauresq," the river that flows through the vineyard. One of only a handful of producers awarded Cru Classé status in 1955, Rimauresq makes its "little" rosé from Grenache, Cinsault and Carignan in the traditional Provençal method of keeping the grape skins in contact with the juice for just a few hours before the juice is separated for fermentation. Beautifully colored, this would be a fine match with *salade niçoise*.

Reg. \$16.99 Special \$15.29

Mas de Gourgonnier Rosé, les Baux de Provence, 2009

In a valley in the heart of Provence, the Cartier family has been organically farming olives, apricots and wine grapes since World War II. Like most classic Provençal rosé, Grenache dominates the blend, with Syrah, Mourvèdre, Cabernet Sauvignon, and Cinsault rounding it out. Charming, thoroughly quaffable and certified organic, "Mas de G" has spicy aromas of bright raspberry and strawberry fruits, which echo on the vibrant palate. It refreshes like a white but drinks more like a red, and it's wonderfully versatile as any wine can be. Its fruit-forwardness makes it a perfect aperitif, while its gutsy flavors nicely complement garlic-paprika grilled shrimp.

Reg. \$16.99 Special \$15.29

Special pricing applies the day of the tasting only

10 Raymond Road, West Hartford, 860-233-1241, staff@westsidewines.com

Charles & Charles Rosé, Volume II, 2008

Charles Bieler of Bieler Père et Fils, former owners of Chateau Routas in Provence, and Charles Smith of K Vintners have teamed up on a delicious rose offering. Their collaboration, aptly named Charles and Charles, has yielded a single vineyard dry rosé of Syrah from the Talcott Vineyard in the Wahluke Slope AVA of Washington State, made in the traditional Provencal style. Energetic raspberry red with crisp flavors of strawberry, raspberry and cherry, this would be nice match with smoky grilled chicken or pork tenderloin.

Reg. \$12.99

Special \$11.69

- Jeff Gledhill

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