

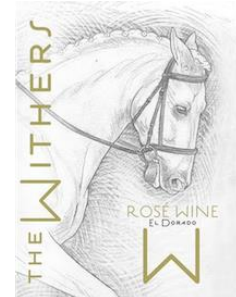
## WINES OF THE WEEK

### International Rosé Exploration

Rosé can be made anywhere great wines are produced. We carry mouthwatering rosés from France (Provence, Tavel, Bandol, Loire Valley, Pays d'oc), Spain, Italy, California, Oregon, Portugal, Austria, South Africa and even Morocco! Here are just a few we carry from around the world.

#### Withers, El Dorado, California \$23.99

**WINEMAKER NOTES** - This Bandol-inspired Rosé is a beauty, featuring aromas and flavors of citrus and stone fruits, highlighted by cherry, watermelon rind, grapefruit, nectarine and peach flavors. The Wine has firm balancing acidity and both inviting aromas and a long finish on the palate. The medium bodied frame is layered, textured, balanced and elegant, and the wine will drink well on release or age for 5-7 years. It is a perfect accompaniment to a wide variety of seafood, pasta and fowl and best served at or slightly above cellar temperature. Top pick in the Wall Street Journal by Lettie Teague.



#### Domaine Sahari, Morocco \$13.99

The Domaine de Sahari is a classic Mediterranean blend of Cinsault and Grenache. This rosé is a vin gris - a unique style of rosé in which red grapes are gently pressed and then immediately taken off the skins; there is no maceration time like many traditional rosés. All berries are hand-harvested and fermented in stainless steel to preserve the bright fruit flavors of the wine. This results in an appealing, extremely pale color, and the Sahari is the lightest shade of pink. On the nose, aromas of strawberry, peach and white flowers erupt from the glass. On the palate, the Domaine de Sahari rosé is energetic and focused with a zippy acidity and added flavors of fresh melon and a subtle warm spice note. The finish is long and flavorful with those gorgeous fruit flavors washing across the palate, complimented by an underlying chalky minerality. This rosé is much more than a curiosity: it is a refreshing, rich and complex wine to be enjoyed the same as a classic rosé from any other part of the Mediterranean.

#### J. Mourat, Loire Valley, France \$14.99

Vignobles Mourat was created in 1974 with the purchase of the Chateau Marie de Fou estate by Jérémie Mourat's father. The distinctive, squat, bottle reproduces a 17th Century one Jérémie Mourat discovered in the cellar of the old building that now houses his office. From the Western Loire Valley appellation of Fiefs Vendéens, this ripe and juicy blend of Pinot Noir, Cabernet Franc, and Negrette shows off ripe aromas of crushed cherry and watermelon and a touch of fresh herb. A big mouthful of cherry/berry fruit with a just right lift of tangy citrus leads to a lip smacking, crisp - almost tart - finish with juicy flavors of fresh watermelon, watermelon pickle, and tangy berry. This will sing with hearty picnic food like cold fried chicken or late afternoon nibbles like salami and cheese and is just as fun to pour by itself and just admire - especially in the throw-back old-school bottle. Great stuff to sip or enjoy with any spring or summer meal. Organic.



#### Gobelsberg Rosé \$16.99

For the Cistercien Rosé, the Zweigelt, St. Laurent and Pinot Noir grapes grown in the cooler sites of Gobelburg and Langenlois are used. After the harvest, the grapes - still with their stems - are softly pressed and then fermented. This type of rosé is somewhat similar to a white wine because no acid reduction is used to emphasize the fine fruity character with a streamlined elegance. Its fragrance and fruit nuances of wild cherry and fresh berries make this Rosé an optimal universal food companion.

## LITCHFIELD HILLS WINE MARKET

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