

michael  
PINKUS



# *rosé report 2025*



# The Intro

Why do I still meet so many people opposed to Rose? It's hard to comprehend. Is it political? Have we become so used to being in our own camps of red and white that we refuse to see the middle ground of pink? Is it a bias? Pink wines are seen as sweet, and no one wants to drink sweet wine anymore; therefore pink is out. Is it cultural? Pink is seen as a woman's drink, (thank you Barbie) so much so that men refuse to drink pink while women relish it? Is it ignorance? Confusion over how pink wine is made. Do words and phrases like "saignee", "free run juice" and "short maceration time", throw people for a loop? So much so that they'd rather pass on it than get into a conversation about it.

For me, pink wasn't easy segue, and one I never even saw coming until it was pointed out to me some years ago in a conversation with Daniel Speck of Henry of Pelham. "Of course you do a rosé report, it makes sense," he said. I looked at him quizzically. "Your last name's Pinkus."

Flash. Bam. Alakazam. As Nat King Cole sang in Orange Coloured Sky ... It hit me then and I've embraced it wholeheartedly ever since.

For these reports, I taste over 200 rosé wines each year, from around the world and here in Ontario. Thanks to the generosity of the wineries, both in Ontario and British Columbia for sending me their wines. Thanks to the All Canadian Wine Championships for letting me judge the Rosé category. To Spain, Portugal, Greece, Italy, etc. I thank the agents who heed the call. This year. I also tasted a couple of special regions in Italy: Montefalco, Umbria and around Campania, with a special thank you to Miriade PR.

This year there are but a handful of US wines, you can count them on one hand - actually, they are mostly represented in British Columbia wines made from US fruit.

250-plus roses sounds like a lot, but when the sun is shining and the day is warm, nothing makes the day more enjoyable. So let's get out of our silos, shed those biases, break stereotypes and norms, and who cares about the how ... bring a glass, pull up a chair - it's time for the annual Rosé Report.



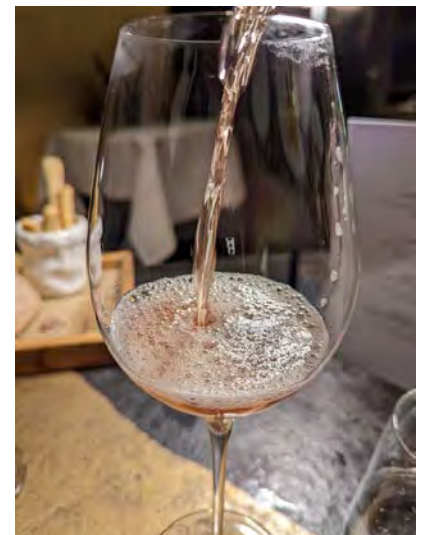
# *Explaining the Cover*

The three pictures on the cover of this year's report represent the flow a grape takes to make that glass of wine: from the soil to the tank to the glass.

The soil is a clay from the region of Campania, in Italy. The tank is one of what seems like a thousand I've seen this year alone, and the glass - the swirling of the rosé, in the right light. It's hypnotic. It's magical.

The background colours are the yellow of the sunlight hitting the soil ... We move to the fake light in the wine cellar. I see all kinds of funky colours in there, which may explain why some winemakers look like troglodytes. Finally, we end with pink, which is what this report is all about. Hopefully, it all makes sense.

Below are other pictures I considered for the cover ...



# *The evolution of the Rosé tasting:*

In year one, I gathered all the wines together and tasted them all at once on the same day ... not the best way to taste, and later wines suffered. These days I do things a little different. Each day from early April to the end of June, I bring out 3-5 bottles, taste and score them. It's a way to make sure each wine got a fair look.

I have also been asked if price played any part in my scoring, or in the way I perceive the wines? And while all wines are tasted “price-blind” (without knowledge of the price), sometimes a final score can be bumped up based on price.

This year, as in the past, I am using a Good / Better / Best approach, based on criteria explained later. Let me be perfectly clear, each wine in this report has an element of drinkability to it – otherwise it would not have made the report. I taste well over 250 rosés for this report, not all of the wines I taste make these pages. I do stress, Rosé is not a science; it is for fun and enjoyment; but I do take what I taste seriously. I want you, the reader, to get the most out of rosé season.

You will also notice the “+” sign at times, it is for a wine that has that little extra.



# *Criteria for Judging Rosé*

Rosé is meant to be simple, consumed young, quaffed, chugged, gulped and enjoyed within days if not months after bottling. If you are an aged rosé, you will most likely be shunned for the newer model.

Enter the Good, Better, Best approach - including a plus system to add an even extra layer. Every rosé in this report will give the drinker pleasure to my rosé standards:

Criteria considered for elevating the wines include:

- Drinkability (one glass or the whole bottle)
- Balance: fruit/acid/sweetness (acidity is the key to a well-balanced rosé)
- Buying Factor: how many, and worthy of purchase (would you physically get off the couch and go buy it – and how many?)
- Pride of Service (would you happily serve it to guests / friends / family)
- Appealing Colour (we drink with our eyes first)
- Aromas
- and of course Taste (which is king)

## **Scoring ...**

“Good” is a good solid drinking rosé. You’ll find enjoyment in its flavour and aroma.

"Better" is just that - a rosé that delivers a little more, something beyond good.

"Best" you can't put it down, you're afraid to leave the glass unattended - this is the one you have to try this season.

“Sangria” - I got this from a culinary friend, who tasted a rosé and said, “Oh, I could make a great Sangria out of that!” It’s a wine that needs a little boost, maybe it has the sweetness but needs some citrus acidity; maybe it has punchy acidity, but requires some red fruits to tame it. It’s not a bad wine, it would just be better if ...

Here's hoping you get to try as many of the rosés within these pages that you want, and please send me your thoughts via Instagram / Twitter @thegrapeguy or even tag me on Facebook ... Love to hear and read your opinions too.

# The Layout

The report's set up this year is a little different. Seeing as we are missing one of the major winemaking countries of the world, I thought it might be interesting to switch things up this year.

There are two categories (as always): Still and Sparkling - and I always start with bubbles; which is why sparkling is first. Then we have the still ... Both are broken down alphabetically by producer - this has always been done like that in every report).

But this year, I decided not to break it down into country. We have enough division in the world already, too many people are trying to divide and drive the world apart, break us down and pit us one against the other. This is my little "political" statement: why can't we all just get along?

Wishful thinking these days, but one I truly hope for; and if I can just bring us all together in my own simple way, I will. Enjoy.



# The Interviews

*This year, it was suggested to me, thank you Ofelia, that I reach out to a few selected producers and asked them about their thoughts on and about their portfolio when it comes to rosé wines. My mind immediately raced to a producer I had received a wine from a few years ago, I think they were from Spain, who made nothing but rosé. Alas, I dropped the ball completely and could not find them. But then I thought, why am I casting the net so wide, when there are those in my own backyard with great rosé experience. I thought of Malivoire - and if you are a fan of rosé in Ontario and your mind doesn't go to Malivoire when thinking about Ontario rosé, then you really don't like rosé, you're not from Ontario, or your head has been in the sand way too long.*

*But I needed more, some international flair, and something about bubbles, and into my lap dropped (not literally) Ronny Weber from Billecart-Salmon and a discussion about Rosé Champagne. Brilliant.*

*Finally, I needed to bring it all together. I looked and found one of Ontario's smallest virtuals, making only six wines, and a full third of those being rosé. Andrea Kaiser's, Drea's Wine Co. believes in pink: bubble and still, it made only sense to find out why.*

*These interviews are scattered through the report - I trust you'll find them as interesting and enlightening as I did.*

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*The first one is on the next page, a winery that needs no introduction when it comes to rosé in Ontario, but I'm gonna give them one anyway.*

**Malivoire Wines in Niagara creates four different rosés, all are in these pages and all are very different. They started making just one, Lady Bug (a big success from the get go) – but then broke the mold when it came to rosé making another three - 2 more stills and a sparkling. Year-in and year-out these are on top of my rosé list, and may have been my inspiration for starting this report. The expansion of rosé was headed by Shiraz Mottiar and continues with Eliza Mazzi - who has taken the Bisous Sparkling Rose to the next level. Here is what Rosé means to them ...**



# *interview: Malivoire*

## ***Why did Malivoire get into making Rose?***

The initiative was Martin Malivoire's. It started because one of Martin's favourite wine experiences was the simple pleasure of enjoying a glass of Rose at a Parisien sidewalk café. It was (and is) his conviction that Rose was underappreciated by Ontario winemakers and by consequence, consumers, when in fact the Niagara wine region possesses all the elements, natural (including climate and soil) and others, to grow and produce world-leading Rose wines. So, he wanted his winery to spearhead it.

## ***Why did you expand your portfolio of rose wines?***

To also play a leading role among Ontario wineries in introducing refreshing new styles of Rose, of which there are many. We have our 4 core rose's: Ladybug (blend), Vivant (pinot noir), Rose Moira (single vineyard) and Bisous Rose (sparkling) ... at this point, there is no desire to add a new rose to the core.

## ***Have sales of rose grown or shrunk? What do you attribute that to?***

Certainly the end of the last decade saw massive growth, both in sales and in production. Our slice of the pie has shrunk, although the pie got bigger. Sales seem to be steady for us right now.

## ***What are the difficulties in making Sparkling Rosé?***

We use pinot noir and we think this is one of the best expressions of our pinot noir. Challenges include getting the correct hue and ensuring it does not fade. The dilemma is that you want to present your sparkling rose in a clear bottle, but light will negatively impact the flavour of sparkling rose, so we have been using coloured glass for a few years to prevent this potential threat.

## ***What's your most popular rose, theory as to why?***

Ladybug continues to lead our Rose portfolio in both sales and recognition. Likely, this relates to its longevity as a sales leader (winery and LCBO) and its longstanding reputation as an early and reliable high-quality Ontario Rose.

## ***Where is the growth in rose wines: still or sparkling - why?***

Tough to say, I think still offers more possibilities of varieties and blends. And at a reasonable price compared with most sparkling rose. That said, there is a lot of fun to be had with fun sparks.

# *Polling*

Over the course of the last 3 months, I asked a variety of poll questions online about Rosé. It was sparked by a discussion I had about sparkling Rosé and how the masses drink it. Part of my ongoing debate about flutes versus white wine glasses when discussing drinking sparkling wines. I said we should put it to a poll; at which point my debate partner said "you should do some for your Rosé Report, and so I did. Six to be exact; look for them throughout the report. Thanks for another good idea Ofelia.



## *Poll No 1 : When Do You Drink Rosé Wine (seasonally) ?*

When do you drink rose wine ... This was a seasonal question; I was looking for the time of year people drink rosé. As with most polls, you start with a supposition; I saw summer being the top answer with spring and fall being a close second. Respondents proved me wrong. 24% said summer only with spring garnering 5%, and in the Fall/ Autumn 1%. Never in winter, got 5%. And never drinking rosé 1% - which makes me feel sad for those who made that response. Oh well, more for the rest of us. Top answer at 64%: All Year Round. Proving that while summer is Rosé season, we like to feel summery all year long; and nothing gets you quite that frame of mind like a good glass of rosé.

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# The Wines: Sparkling

1 of 5

## Bella Terra (Pondview) NV Sparkling Rosé

\$24.00 - Ontario - winery

This Vidal (95%) Malbec (5%) blended bubble is subtle and easy - as one would expect with the base being what it is. **(GOOD)**

## Casa-Dea Estates 2023 Sparkling Rosé

\$24.95 - Ontario - winery

Light and easy with the subtle sweetness of wild raspberry. Very quaffable. **(GOOD)**

## Cave Spring NV Brut Rosé

\$39.95 - Ontario - winery

This is very cherry and intense raspberry with a lingering finish. This only gets better the more years they make it. It's good now, give them another 5 years this might be on the Henry of Pelham level (see below). **(GOOD+)**

## Dirty Laundry Winery 2019 Brut Rosé

\$29.99 - British Columbia - winery

Peach and lemon drop meet a little bready / biscuity note and create some very pleasing moments for the palate: light and refreshing. **(GOOD+)**

## Dirty Laundry Winery 2022 Let's get Fizzical Rosé

\$23.99 - British Columbia - winery

This is a wow-ly intense fizz with its hit of wild strawberry and watermelon: flavourful and fruity. First sip is a big pop of flavour, especially those strawberries, while it whimpers away with a little lime on the medium length finish. **(GOOD+)**



## Drea's Wine 2023 Cuvee Rosé Brut

\$36.50 - Ontario - online

This very dry version is a wonderful accompaniment for dinner, especially with burgers off the BBQ. Pleasant with its cran-cherry mid and sour cherry and lime finish. **(GOOD+)**

## Foreign Affair NV Sparkling Rosé

\$24.95 - Ontario - winery

Another basic sip that draws our attention with notes of lemon and lime, but any appearance of red fruits seem missing, and that is the real draw of pink bubbles - though it is very pretty in the glass. **(GOOD)**

# The Wines: Sparkling

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## Fresh Wines NV Sparkling Rosé

\$18.95 - Ontario - Icbo 341347

Tastes pretty much exactly like the still version, just this time we've got the addition of bubbles. Fresh (true to its name) clean and really good acidity. **(GOOD)**

## Fred Wines 2021 Primrosé

\$30.00 - Ontario - winery

This sparkling Gamay is fresh, fun and lively with a boatload of cherry sitting right in the middle. This is a hot day haven for those who like bubbles in their pink wine. **(BETTER)**



## Henry of Pelham NV Cuvée Catharine Rosé

\$29.95 - Ontario - LCBO 217505

From year-to-year this swings from good to great; this year it is once again top of the pile. They've nailed it: crisp, dry with great acid backbone, but also with strawberry and raspberry notes with subtle lemon-lime to balance that lovely red fruit. This is the best version of CC Rosé Brut I've had in some years. One panelist said they tasted "cherry pie with toasted almonds on the finish" - even better. **(BEST)**

## Huff Estates 2021 Cuvée Janine Sparkling Rosé

\$40.00 - Ontario - winery

A staple in this report and should be on the table of anyone in the County, at least. A lovely summer pour for the dinner table. Wild strawberry meets lemon and lime on the finish. **(GOOD+)**

## Kacaba 2023 Irresistible Joanne's Blend

\$30.15 - Ontario - winery

Definitely shows a nice balance of Jolly Rancher sweetness vs tartness, think watermelon-lime - delivering the sweet middle with a pucker on the finish. **(GOOD+)**

# The Wines: Sparkling

3 of 5

## Kir-Yianni 2023 Akakies

\$25.10 - Greece - LCBO 27145

Not as jaw-dropping as last year, lacks a little bit of the fruit punch and acid balance - but it is still a delight to have on hand with it's knock on the roof of your mouth cherry-strawberry flavour. This is a fun little frolic for the tongue. **(GOOD+)**

## Lakeview NV Sparkling Rosé

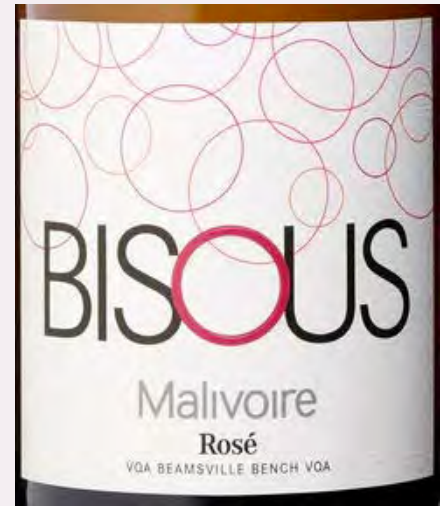
\$21.95 - Ontario - winery

Lots of strawberry-raspberry with a dry finish. It's a chuggable bubbly that'll have you enjoying it on a hot day, anytime. **(GOOD+)**

## Malivoire NV Bisous Rosé

\$32.00 - Ontario - winery

This is some serious kick-ass rosé bubble that plays both sides of the road. On one hand, it can be a fun frolic on an afternoon - on the other hand, it can be a serious rosé to sit down to dinner with or use as aperitif. It's versatile, it's tasty, it's as my notes say: "so f'in good". Rivals the Henry of Pelham Rosé above for the best in the Province. **(BEST)**



## Megalomaniac NV Bubblehead

\$36.95 - Ontario - winery

On the nose there are faint hints of strawberry, raspberry and watermelon; but the palate seems to be a little one note lemony-citrus but with good acidity ... it is very sippable.. **(GOOD)**

## Monte Creek 2023 Living Land Sparkling Rosé

\$24.99 - British Columbia - winery

This frizzante is under screwcap, so it makes a subtle 'pfft' with the twist of the cap, making it fun from the get go. Raspberry, peach with some Orange Crush or Fanta nuances. **(GOOD+)**

## Moraine 2023 Isla Frizzante

\$28.00 - British Columbia - winery

With that wisp of bubbly tickle across the tongue this little Frizzante packs a lot of flavour: watermelon rind, lemon drop and nuances of a lime-cherry finish. It's all balanced with some really good acidity making this a pleasure to sip on, anytime. **(BETTER)**

# The Wines: Sparkling

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## Nave di Oro NV Frizzante Rosé

\$15.00 - Italy - LCBO 42430

It starts off pretty simply: decent, light, a little lemon, a quick hit of raspberry. Almost drinks like water. It flashes over the tongue so quickly; by then half the bottle is gone and you're wondering what kind of sorcery is this. There is some sweetness and a light, fizzy quality - but it is awfully tasty. **(GOOD+)**

## Pelee Island 2023 Lola

\$16.95 - Ontario - LCBO 450981

Sweet and easy with a bubbly hint. **(GOOD)**

## Peller Estates 2024 Reserve Rosé Bubbles

\$16.45 - Ontario - LCBO 25517

Slightly fizzy with notes of light raspberry and a hit of lemon, plus it comes off a little sweet. **(GOOD)**

## Peninsula Ridge NV Tiny Bubbles

\$18.95 - Ontario - LCBO 35041

This is basic but tasty: lemon and raspberry mix together with a nice acid base to keep it fresh. **(GOOD+)**

## Ravine Vineyard NV Charmat Rosé

\$29.00 - Ontario - winery

This pretty little sparkler is light on its feet, and on your palate: gentle pink grapefruit with the acidity that goes along with it; this one is easy to drink. **(GOOD+)**



## Ruffino NV Lumina Prosecco Rosé

\$19.55 - Italy - LCBO 20896

Gentle and easy watermelon pith; hints of strawberry and finishes dry ... you might think it simple, but it takes summer to a whole new level of yum. **(BETTER)**

# The Wines: Sparkling

5 of 5

## Southbrook Winery NV Triomphe Sparkling Rosé

\$29.80 - Ontario - winery

A mix of Musque, Pinot Noir and Merlot made in the Charmat method. This one is so easy to drink it's downright quaffable. **(GOOD)**

## Strewn NV Muselet

\$35.00 - Ontario - winery

For those interested, Muselet is the French word for the cage that covers the cork on a bottle of sparkling. As for the wine inside: it's a traditional blend of Chardonnay and Pinot Noir with hints of muted peach and lime. **(GOOD)**

## Tawse Winery 2022 Limestone Spark Rosé

\$30.95 - Ontario - winery

One year on lees has kept this wine light and fresh. There's a little cherry and a little lemon that clash on the tongue making this a really tasty treat for an afternoon get together. Or that first glass before dinner ... This leans on the cherry side of life with a lift of lemon. It's full flavoured with good medium acidic punch. I could drink a bunch, and so could you. Enjoy. **(BETTER)**



## Trius NV Rosé Brut

\$29.95 - Ontario - LCBO 17690

Trius and Henry of Pelham battle in out for Rosé Brut supremacy in Ontario every year as two of the heavyweights of the style. This year, Trius falls just a touch short, but it's like splitting hairs: raspberry, strawberry, lemon, fresh, lively, great acid punch; this is still a fantastic bubble and one you should always have on hand for guests - or yourself. **(BETTER+)**

## York Vineyards NV Rosé

\$85.00 - Ontario - winery

Strawberry with notes of lavender-honey; love the flavour and the aromas, but it lacks just a little more acidity to make it really pop. **(GOOD+)**

# *interview: Billecart-Salmon*

During Summa, an event that takes place in Alto-Adige, Italy at Alois Legader winery back in April. I had a chance to sit down with Ronny Weber, who represents the winery in Germany, Austria and Lichtenstein. I asked him a few questions about Rosé Champagne and what makes it so special.



## ***How much Rosé Sparkling is made in champagne? How much does Billecart make?***

Well, for us, it's about 20% of the production. I think it's similar to the production in the champagne as well. But the demand is getting up, up, up, up, up - especially if you look at the German market, my special market. There's a massive demand in Germany for sparkling pinks ... Germany is the highest rosé drinking market for still and sparkling and is increasing still.


## ***Talk to me about making Rosé Champ[agne] and the difficulty therein ...***

Well, there are two options. You can produce a rosé, using a saignée or you can produce assemblage rosé. The one is you take the juice, keep it a bit on the skin and then you press it off. So that there's colour and then you produce a rosé in the bottle. For us we are producing assemblage; which is a bit more difficult. We have 40% of Chardonnay, 30% Pinot Noir and 30% Meunier. We take 7% of the Pinot Noir, which we take off. Then we produce a white champagne. We keep it about 4-5 years on the lees and then we do the final assemblage to make the rosé by adding the red wine back.

From the 7% of the Pinot Noir we took off, we produce a high quality still red wine. And with this one we do the assemblage, which is a bit more tricky. You get a more concentrated and more complex product, which is more winery style of a pink champagne, not so much the flowery, the springtime easy rosé; it's more complex, more gastronomic.

## ***Do you see the worldwide numbers of Rosé Champagne is also on the rise?***

Yes, yes, it's going up, on certain markets as well because if you look back in the 90s men would not touch any pink product, even if it's still or sparkling because it was a woman's wine. Yeah, now people realize it's a high-class product and even pairs with food. In good restaurants, they started placing Rosé on a menu, pairing it with certain dishes and working really, really well. So, the global demand is going up.



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## *Poll No 2 :*

### *What are your favourite styles of Rosé?*

Looking here at style of Rosé, part one of two. Here, looking first at still Rosé versus Sparkling Rosé. What are your favourite styles of Rosé? Once again, we had our 1% contrarians, who said none. And only 14% preferred Sparkling Rosé. Still Rosé topped the pole with 44%, but a close second, at 41% was both. I fully agree that a well-rounded palate should like both styles for different occasions. Sometimes one right after the other.



## *Poll No 3 :*

### *What type of Rose do you prefer?*

This one is part 2 of the style question; but instead of calling it style, I referred to "type": from bone dry to sweet, there was also a couple of extra selections for the fun of it.

"Never" garnered the usual 1% of the vote; "Sweet" only 2%. My fun response "As long as it's pink, I'm having a drink", saw 8% of the vote. Which leaves us with the usual suspects: "Off-Dry" (16%) and "Bone Dry" (20%) ... Not surprising "Dry" picked up the lion's share with a decisive 53%. There's an old saying in the wine world: "people say they drink dry; but they actually prefer sweet when given the choice between the two" ... Be interesting to see how true it is with Rosé.

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# spotlight: Montefalco

Those who follow me over the years know that I have fallen in love with Italy, and an Italian. If you read the website, you'll see plenty of stuff from Tuscany, Veneto, Piedmont, and anywhere else that'll have me. Montefalco, Umbria is one of those places I go regularly. Last year, during my time there, I was poured one rosé from Cesarini Sartori - delicious - and it made the report. To show the mass appeal of rosé, this year during my visits, every winery had a rosé and wanted to show it off. Don't tell me Rosé is passé ... It's not just having a day - it's creating a revolution.

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## Cesarini Sartori 2024 Peperosa

(grape: Sagrantino) - still

This wine spends two hours on skins, and yet still retains that orange-pink in colour. First sip: watermelon and cherry juice, all with a nice balance of sweetness from the grapes. **(GOOD+)**

## Di Filippo 2023 Forastica

(grape: Cornetta) - still

Only four 4 hectares of Cornetta exist in the world, 3.5 of them are here at the Di Filippo; it's usually made into a sweet wine - but here it is used for rosé. 4-5 hours of skin contact creates a dry and refreshing pink with hints of strawberry, lemon zest, structured with good food potential. "A Rose for grown ups," someone said - I agree. **(BETTER)**

## Le Cimate 2024 Saudade - Rosato

(grape: Sagrantino) - still

Harvesting takes place a month before the traditional time making this one fresh, lively, fruity, and full of acidity: strawberry, watermelon, and cranberry - there's a real savouriness to this one. **(BETTER)**



## Mevente 2024 Rosato

(grape: Sagrantino) - still

Free run juice on this one. Floral, mineral, lemon ... Very pretty salmon colour ... Finish is dry with hints of lemon pith. **(GOOD+)**

## Scacciadiavoli NV Rose Brut

(grape: Sagrantino) - sparkling

24 months on lees, this is the high water mark for Rosé bubbles in the area. Pretty with floral, hints of red currants, and pink grapefruit rind; dry and a delight. **(BETTER)**

# spotlight: Montefalco

## Tenuta di Saragano 2023 Eliette - Rosé

(grape: Sangiovese Grosso) - still

Pretty colour with hints of strawberry, throughout, from the flesh to the pith.  
(GOOD)

## Terre de Trinci 2024 Bernarda

(grapes: Sagrantino (80) / Merlot (20)) - still

Fresh, cherry and strawberry; this one is light does not seem to have a lot of acidity at first, but does have a lovely mouthfeel. 30 minutes of skin with Sagrantino and 2-3 hours on the Merlot ... this one is truly quaffable. It was also names by a past generation - if you know Italian slang, yes you are reading that correctly. (BETTER)



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## Poll No 4 :

# *What is the primary reason you open a Rose?*

Now we are getting down to the nitty-gritty of Rosé consumption. We know what people like and when, and we know their preferred style, but what about habits? Leading me to ask: What is the primary reason you open a rose? I had seven suggestions for the primary, everything from company's coming to no reason at all.

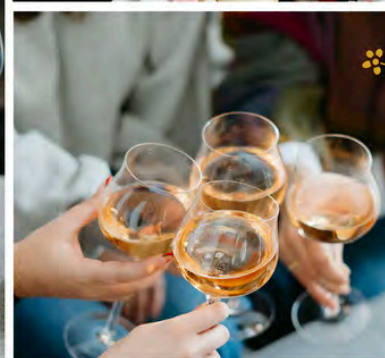
Bottom of the list was "Holiday" at 1%. "Summer" alone garnered only 3%. "Brighten up a grey day" and "Company is over / Share with friends" tied at 4%. Dinner/meal got a healthy 15%, and "Who needs a reason" picked up 20%. But again, one answer ruled them all "Sunny Days" at 53%. I guess the sun being out sparks the need for something pink in the glass. And why not?

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## Poll No 5 :

# *With Whom do you drink your Rosé?*

Time to find out who you're drinking! Rosé with: "whoever will sit long enough to drink with me" got only 4%; it was my joky irreverent answer; I was surprised it got picked at all - but my class clown antics showed through on that one! 17% stressed "Family". While "Friends" was a healthy 27%. But as I suspected, "Significant Other" pulled in 34%. This poll result did not surprise me as I figured friends and significant other would be one and two- though I was not sure in which order they would be selected- but together they made up 61%.



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# *interview: Drea's Wine*

**Andrea Kaiser, daughter of Industry founder Karl Kaiser, started Drea's Wine; a small virtual project run out of Reif Estates. Her portfolio is small, 6 wines, and yet two are rosé ... 33% of her production is based on pink wines - why?**



*All of the wines in my collection are bright, fresh, and fruit-forward, so I always knew I would make a rosé; it was just a question of which grape variety to choose. When considering options for my first rosé, Pinot Noir and Cabernet Franc naturally came to mind. However, I wanted to create a rosé with more expressive fruit flavours, and Dornfelder seemed like the perfect fit. This grape variety has always been one I've loved, though it's relatively unknown in Ontario, which could make it a challenge to sell. Still, I believed that making a rosé from Dornfelder would be a great opportunity to introduce this grape to the region. It thrives in Ontario's cool climate and is one of the few varieties with such high pigment and ripe fruit flavors.*

*While I knew the darker color of the wine might be a risk—given that pale rosés are the trend—I trusted that it would be a delicious wine, and I followed my heart. The deeper color was no surprise, even with free-run juice, so I decided to call it a Rosato. I fermented it to 3g/L residual sugar, making it bone dry.*

*Much like the rosé, I always knew that one day my collection would include sparkling wines, as they fit perfectly within the flavor profile of wines I love and reflect my style of winemaking. My first sparkling wine was a Traditional Method Chardonnay, but for my Charmat Method, I chose Pinot Noir Rosé. I love the elegance that this grape brings to a sparkling wine, particularly its floral notes of violets and roses, along with red fruit flavours like strawberry. I was fortunate to source grapes from Marynissen Estate because this vineyard consistently produces a beautiful deep pink colour, which is quite unexpected for this variety. I decided to leave the wine on the lees for only 30 days after tank fermentation, ensuring that the fruit flavours would take centre stage while also imparting a subtle creaminess to the palate.*

*I believe the explosion of rosés and sparkling wines is closely tied to the growing appreciation for cool-climate wines, which tend to be drier, fresher, and more food-friendly than wines from hotter climates.*

# The Wines: Still

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## 16 Mile Cellar 2024 Renegade Rosé

\$22.95 - Ontario - winery

Called a "field blend" on the label, this one is 45% Gamay and 55% Pinot Noir. Geez, did they nail this one: punchy acidity, crunchy summer fruits: raspberries and peaches. There are citrus and pith notes to keep the balance between what could be sweet fruits at bay - and then there's even a cranberry finish. Hot-diggity-dog - this is both crushable and serious at the same time. You decide the terms of drinking. **(BEST)**



## 80X Wines 2024 When Pigs Fly

\$22.00 - Ontario - Les Grappes Wine & Spirits

Since its inception the pig has worn a black and white label; this year they decided to add a little colour to the flying swine. An orange, that's a nod TinTin and something to do with the "Lune". This Pinot Noir pink has light floral notes, said to be honeysuckle, with hints of strawberry - it's an easy sipper but one you could also pair with a "Spinach Salad with Strawberries"; oddly specific, but give it a try. **(BETTER)**

## Adega Cooperativa 2023 Ponte Da Barca

\$12.95 - Portugal - DOC Wine Imports

Smooth and easy with notes that show off a little pear, raspberry and cherry. **(GOOD)**

## Adega Cooperativa NV Pordalito Rosé

\$12.95 - Portugal - DOC Wine Imports

Floral and canned peaches with notes of rosés and orange zest ... it certainly is a fun little wine. **(GOOD+)**

## Alderlea Vineyards 2024 Rosé

\$27.60 - British Columbia - winery

Nice little hit of lemon drop with a cherry finish. **(GOOD+)**

# The Wines: Still

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## AMO Estate 2022 Rosé

\$44.80 - Ontario - winery

In a market flooded with mediocre rosé it's important to be aware of the prices of your competitors. This is a drinkable bottle of rosé, it has notes of strawberry, cherry and a touch of lime; the colour sits on the darker side of rosé, and there's a slightly sweet note on the palate. The packaging is "pretty" too - if you want your rosé to come in a perfume bottle. On the other hand, there are many more (on this list) at more affordable prices ... if you are looking to burn your money on mediocrity, I give you Exhibit A. **(GOOD)**

## Arterra Wines Canada 2024 Saintly Rosé

\$20.99 - British Columbia - winery

There's a lively seam of sweet peach that runs right down the center of this one, joined by a nice note of pear and some good acidity. **(GOOD+)**

## Bella Terra (Pondview) 2024 Rosé

\$24.00 - Ontario - winery

Very strawberry, peach and lemon drop - there's a subtle sweetness mid-palate, but very chuggable - the finish does come off a little sweet; which can be a drawback. **(GOOD+)**

## Black Bank Hill 2023 Runway Rosé

\$25.00 - Ontario - winery

Primarily Cabernet Franc (94%) with a little Cabernet Sauvignon to give it some edge; colour is more ruby than pink. Rhubarb and strawberry with a dry finish. **(GOOD+)**

## Burning Kiln 2024 Broken Needle

\$24.95 - Ontario - winery

A funny little mix of spicy and sour cherry with a bitter finish that helps to balance it out. **(GOOD)**

## Calamus 2023 Rosalee's Rosé

\$19.95 - Ontario - winery

This was a nice rosé last year and it is still holding up: fresh, fruity and easy to drink. **(GOOD+)**

# The Wines: Still

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## Calvet NV Rosé

\$22.00 - France - Icbo 38548

This is a 1.5 litre bag (no box) and it'll scratch your rosé itch. It's dry, basic and easy drinking. Everything about it is subtle, the only real complaint about it would be the length of finish: there and gone - good for the keep sipping crowd. **(GOOD)**

## Castillo de Aresan 2024 Petalos de Aresan

\$13.95 - Spain - Icbo 37864

This Tempranillo is a real star. It's refreshing and light, easy drinking and yet has some complexities. There's gentle peach, lemon drop and a lovely light raspberry finish. There's even a tangerine note on the mid-palate making it a very intriguing wine. And that price point makes it even more attractive. **(BETTER+)**



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# The Wines: Still

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## Cave Spring 2023 Estate Rosé

\$26.95 - Ontario - winery

Strawberry, raspberry and lime in a subtly off-dry style; a good sipper that almost gulpable.

**(GOOD+)**

## Cave Spring 2023 Dry Rosé

\$16.95 - Ontario - Icbo 295006

They are not lying here, this is dry. There are notes of lime and citrus pith, touch of cranberry and a short finish. **(GOOD+)**

## CedarCreek 2024 Pinot Noir Rosé

\$26.00 - British Columbia - winery

These grapes spent time in the Oregon sun, then came over to BC for a little love and care. This is very fruit forward and crushable and while it seems to need a little help in the acidity department it is a wine you can just "knock back" and enjoy because tartness makes up for the acidity. **(GOOD+)**

## Cellier du Dauphins 2024 Prestige

\$13.70 - France - Icbo 37193

This Cote du Rhone comes off as the poor-man's Provence in nature with it pretty floral lilt, delicate on the palate, and elegant colour. Made for a sunny day and a bucket of ice. **(GOOD+)**

## Chaberton Estate 2024 La Fleur de Chaberton

\$19.95 - British Columbia - winery

White peach and pink grapefruit with a lovely acidic punch, long finish and tartness that the south of France crowd is going to love. **(BETTER+)**



## Closson Chase 2024 Rosé - KJ Watson Vineyard

\$25.00 - Ontario - winery

A change from year's past, this time we have 20% Chardonnay that makes an appearance. Nice and fresh; light and flavourful. Good notes of raspberry, peach and apple, with a very delicate sweetness to the mid before ending dry. Really well balanced. **(BETTER+)**

# The Wines: Still

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## Cooper's Hawk 2024 Rosé

\$15.95 - Ontario - Icbo 296533

The second of two Cooper's Hawk offerings, this one lies on the sweeter side and delivers a big punch of cherry sweetness - serve this one with a wedge of lime. **(GOOD)**

## Cooper's Hawk 2024 Dry Rosé

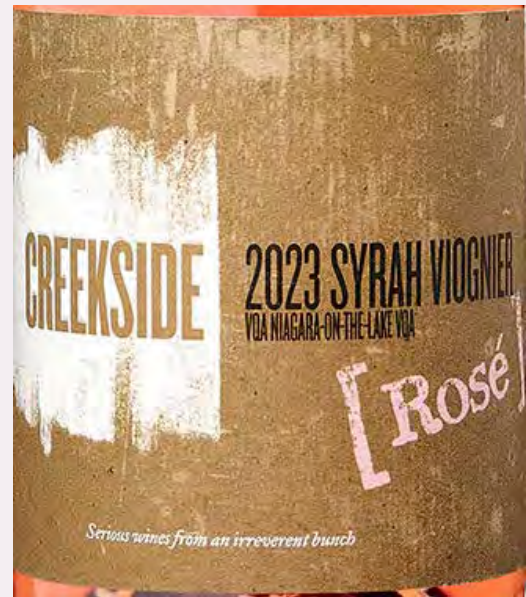
\$20.15 - Ontario - winery

Over-ripe strawberry and lime, but it needs a punch up of fruit - "would make a great base". **(SANGRIA)**

## Creekside 2023 Syrah-Viognier Rosé

\$26.75 - Ontario - winery

I remember liking this last year and I'm once again partial to it this year. There is a nice strawberry-raspberry-lime intensity, plus a little orange, floral and subtle spice - odd combination of aromas and flavours makes this a rosé you'll come back to again and again - it also makes for a hell of a dinner wine. **(BETTER)**



## Creekside 2024 Rosé

\$15.95 - Ontario - winery

This rosé is like a bowl of Kraft Dinner or a hot dog at a backyard BBQ, it's comfort food; with its lime and raspberry notes it proves to be basic, easy and refreshing. **(GOOD+)**

## CREW - Colchester Ridge 2024 Red Sky at Night

\$17.95 - Ontario - winery

This is a Merlot gone rogue, call it rosé on the dark side; those looking for Provence-pink look away, this one is definitely a light red. Incredibly cherry and strawberry with a dry refreshing finish and can also be seen as a good food-centric wine. This is the one you pour for your friends that say "I don't like rosé" - just tell them it's a light Merlot - they'll never know. **(GOOD+)**

## Dandelion Vineyards 2024 Fairytale of the Barossa - Grenache Rosé

\$19.95 - Australia - Icbo 43354

Simple yet satisfying with notes of raspberry and cherry and a nice tartness for balance. **(GOOD+)**

# The Wines: Still

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## De Simone 2022 Vidal Rosé

\$26.80 - Ontario - winery

This is a sugar bomb, not meant to drink too much of or you might feel it the next morning - might I suggest using it as the natural sweetening of a good citrusy sangria bowl. **(SANGRIA)**

## De Simone 2023 Freedom

\$24.80 - Ontario - winery

Sweet cherry with a red currant finish; there's even a little cranberry here that helps makes this one a little more fun. **(GOOD)**

## Dirty Laundry Winery 2024 Hush Rosé (Washington Grown)

\$20.99 - British Columbia - winery

I'm told this is a Canadian off-shore blend (first time) and it works, but not as well as when made with purely authentic BC fruit. This is sweet red fruits and hints of floral. Easy sipping. **(GOOD)**

## Divergence Wines 2023 Gamay Rosé - Creek Road Vineyard

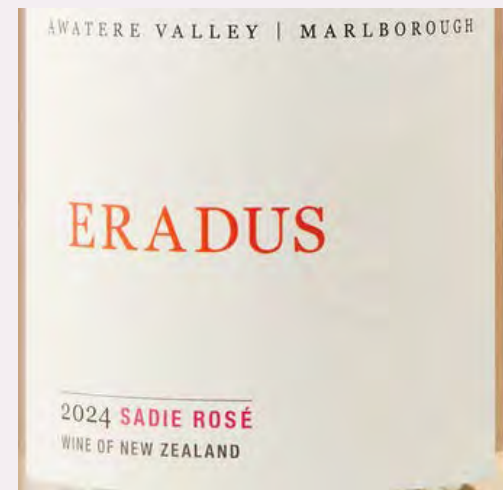
\$26.00 - Ontario - online

A nicely balanced pink with some notes of cran-cherry and good backing acidity. The finish is dry ad delightful. **(GOOD+)**

## Eradus 2024 Sadie Rosé

\$19.95 - New Zealand - lcbo 43353

Supple and easy (like Sunday morning) with good acidity: spiced peaches and apples join lime and raspberry - it's a good little rosé to while away an afternoon. **(BETTER)**



# The Wines: Still

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## Featherstone Winery 2024 Rosé

\$16.95 - Ontario - Icbo 117861

Featherstone knows what to do when it comes to rosé: make it fun without too much complexity. Plenty of raspberry and cherry with a hint of minerality. Tasty indeed. **(GOOD+)**

## Foreign Affair 2024 Amarosé

\$19.95 - Ontario - winery

This Pinot Noir focused rosé has a lingering aroma of orange with citrus on the palate. **(GOOD)**

## Fresh Wines NV Rosé

\$15.95 - Ontario - Icbo 34068

Finally, this wine lives up to its name. Subtle strawberry and cranberry with a hint of lime cordial. It works, it's reFRESHingly simple and it even has new packaging. I liked it. **(GOOD+)**

## Gehringer Brothers Estate 2024 Rosé - International Series

\$17.89 - British Columbia - winery

There's a whole lot shakin' in this bottle of rosé. Lime, apple and a hint of wild raspberry is all balanced by a seam of lime pith that starts from the first sip and carries on to the last. **(BETTER)**

## Gerard Bertrand 2023 Cote des Rosé

\$19.95 - France - Icbo 373985

The bottle is highly recognizable, with the big base rose on the bottom, and this 2023 is rockin' and rollin'. Smooth entry and gentle red fruit in the middle, there's even a lime finish that lingers a little bit of time. Super refreshing. **(BETTER)**

## Gerard Bertrand 2023 Le Chouchou

\$17.95 - France - Icbo 42813

Pure quaffability: light, easy and so chillable. Raspberry juice with a nice little hint of acidity and a touch of peppery spice on the finish. **(GOOD+)**

# The Wines: Still

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## Gerard Bertrand 2024 Perles de Grenache Rosé

\$19.95 - France - Icbo 556209

Limey-lemon with a bitter-ish finish. There's also some green apple and a watermelon rind note. All this creates a wine that is refreshing and fun to drink. **(BETTER)**

## Gerard Bertrand 2024 Gris Blanc

\$16.95 - France - Icbo 14673

White peach and apple get together and have a party in your mouth; the acid grips a little here making it a refreshing sip from the south of France. **(GOOD+)**

## Hammecken Cellars 2024 Mirada Rosé

\$15.95 - Spain - Icbo 44125

Pretty colour. Pretty bottle. Nice rosé from Spain. Raspberry and peach play nicely together while some pith notes lie lightly on the finish. This one is mild and dry. **(GOOD+)**

## Harbour Estates 2023 Sunset

\$16.00 - Ontario - Winery

Basic, easy going and quaffable. **(GOOD)**

## Henry of Pelham 2024 Three of Hearts

\$19.95 - Ontario - Icbo 552562

Better than the last few years, though not as good as in the first year it was released. Hints of strawberry and lime with a soft, easy finish. **(GOOD+)**

## Henry of Pelham 2024 Estate Rosé

\$14.95 - Ontario - Icbo 613471

This is a really nice quaffable rosé with notes of strawberry and raspberry, but it needs a little more acidity to tamp the quaffability down. Rosé should be slow, not a water alternative. **(GOOD+)**

## Hester Creek Estate 2024 Columbia Valley Collection Rosé Noir

\$32.19 - British Columbia - winery

A subtle rosé that doles out notes of apple and lemon. It's a basic pink that's a tasty pink. **(GOOD)**

# The Wines: Still

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## Hester Creek Estate 2024 Columbia Valley Collection Rosé Cabernet Franc

\$26.45 - British Columbia - winery

Electric cherry, raspberry with a bit of sweet strawberry on the finish. **(GOOD)**

## Hubbs Creek Vineyard 2024 Gamay Rosé

\$30.00 - Ontario - winery

Think of one of those Timmy's refreshers with it watermelon-peach, but instead of sweet, this one has a nice acid backbone. **(GOOD+)**

## Huff Estates 2023 Gateway Rosé

\$18.95 - Ontario - Icbo 63982

There's a subtle bitterness on the finish, but that helps to balance out the bright cherry on the mid-palate, which leads to that note of cranberry on the finish. **(GOOD+)**

## Inniskillin 2024 Reserve Cabernet Franc Rosé

\$22.79 - Ontario - winery

Aromas of bubblegum and watermelon, this is a really pleasing piece of rosé winemaking. It finishes with some lime to keeps things fresh, and from getting off the rails with sweetness. I'd have to say straight up, I liked this one. **(BETTER)**



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# The Wines: Still

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## Jackson-Triggs NV Rosé Reserve

\$14.17 - Ontario - winery

This feels a little like oxidative strawberry from a can, and has a little bit of orangey in the colour - but flavour rules and across the tongue it delivers on strawberry-lemon and works in the refreshment depart, so all is forgiven on the nose. **(GOOD)**

## Joie Farm 2024 Rosé

\$25.13 - British Columbia - winery

The nose is watermelon and cherry and lures you right into the glass. The palate is more restrained, with watermelon rind and lime on the finish. The acidity is on point and this is killer rosé for a hot day. **(BETTER)**



## Joie Farm 2024 Rosé - Pacific Northwest Edition

\$25.13 - British Columbia - winery

Hints of strawberry hit the nose, the palate follows up with a little cherry on the finish. **(GOOD+)**

## Kacaba 2023 Rebecca Rosé

\$23.95 - Ontario - winery

Highly quaffable with good acidity and those peachy-lemon notes make it fun. **(GOOD+)**

## Karlo Estates 2023 Patio Reserve Rosé

\$22.00 - Ontario - winery

There is a real punch of strawberry from the get-go and it continues through the palate and the soft and easy finish. **(GOOD)**



## Kazaisu 2023 Sip On Luxury

\$29.95 - France - Ico 37771

This wine comes to us by way of Florida? Though the bottle says Provence, so let's go with that. A cool looking bottle with some amazing liquid inside - dry fruit like lime, white peach and hints of grapefruit, all backed by refreshing acidity giving it a bitter bite on the finish. Crisp and lively. I do hope we get to see the 2024 on our shores. **(BETTER+)**

# The Wines: Still

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## Keint-he Winery 2023 Portage Rosé

\$25.00 - Ontario - winery

Strawberry, floral and raspberry - this is a delight on the tongue. An extra year has given it depth, and it is still holding on nicely. **(GOOD+)**



## Keint-he Winery 2024 Portage Rosé

\$25.00 - Ontario - winery

Fresh lime, lemon and floral show up along with raspberry and good acidity. A much lighter pink from the 2023 model yet a bit more vibrant on the tongue. I really dig this one. **(BETTER)**



## Kim Crawford 2024 Rosé - Hawkes Bay

\$20.95 - New Zealand - Icho 650325

This year's version of the Kim Crawford rosé is one not to be missed, it has everything one is looking for in summer pleasure: watermelon, red currants, raspberry; and that's just the mid-palate. The finish is tart with raspberry-rhubarb, and it is incredibly quaffable, sip after sip, glass after glass - totally more-ish. **(BETTER+)**

## King + Victoria 2024 Pinot Noir Rosé

\$30.00 - Ontario - winery

From the Hanck Vineyard comes this elegant version of the rosé that'll have you wanting more: pretty, sippable, lovely, all words to describe the first sip, then red berries: cherry, raspberry, floral, tart and dry ... this is a totally chuggable wine, but you also want to pause just to make sure - and it is. **(BETTER+)**



## Kir-Yianni 2024 Xinomavro Rosé - Vieilles Vignes

\$19.95 - Greece - Icho 39595

Killer rosé from Greece, comes across as Provencal in style, both for colour and delicacy. It's soft spoken on the nose, and on the palate: orange and raspberry play a role - this one is totally sippable, it's the kinda rosé that begs for a hot day and a body of water. **(BEST)**

# The Wines: Still

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## Kismet Estate Winery 2024 Phulkari Rosé

\$29.89 - British Columbia - winery

Nice peachy and lemon drop notes with a subtle sweetness. **(GOOD+)**

## Konzelmann 2024 Cabernet Rosé

\$17.95 - Ontario - winery

Cabernet Sauvignon takes centre stage here giving off a big expression of cherry throughout; there's also some subtle nuances of bubblegum that dip in and out; but the finish comes across dry and delicious. Quite possibly the best rosé I've tasted from Konzelmann. **(BETTER)**

## La Cantina 2024 Vallée d'Oka, Rosé

\$17.53 - Quebec - winery

Hints at the Provencal style of light and refreshing with notes of orange, citrus, and mouthwatering acidity - all while being refreshingly tart. **(BETTER)**



## La Cantina 2024 Vallée d'Oka, Rosé du Calvaire

\$21.27 - Quebec - winery

A pretty floral notes leads things off; then in swings some mineral components, pink grapefruit and good acid punch; held together by a medium length finish. **(BETTER)**



## Lafage 2024 Miraflors

\$19.95 - France - Ico 367375

In the pantheon of rosés, this one hits all the notes: insense aromas draw you into the glass, there's good acidity across the palate, plenty of citrus tones, and even some citrus pith on the finish. Plenty of floral allure; a lovely punchy acidity; subtle hints of red fruit on the mid-palate ... I could go on but it's worth picking up a few bottles and finding out for yourself. **(BEST)**

## Lakeview Wine Co. 2023 Queen Bee Rosé

\$17.95 - Ontario - winery

Both fresh and refreshing, this rosé is easy and playful with notes of white peach, melon and even some pineapple. **(GOOD+)**

# The Wines: Still

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## Last House Vineyard 2024 Midnight Nagoce

\$28.00 - Ontario - winery

Rosé made from Cabernet Franc, there are some tannins on the tongue, but also a very strawberry hit of fruit. This delivered tank sample once in bottle might prove better. **(GOOD)**

## Leaning Post 2023 Rosé

\$22.20 - Ontario - winery

Strawberry, watermelon and raspberry, a 2023 rosé that is still standing strong and tasting delicious. Pith and lemon zest also appear on the finish with a lemon drop mid. Crushable and still fresh. **(BETTER)**

## Liquidity 2024 Rosé of Pinot Noir

\$30.00 - British Columbia - winery

With the devastation of grapes in the Okanagan some looked to their neighbours to the south to get some grapes and make wine; this is one of those with grapes sourced in Oregon. Pretty floral, raspberry, lemon and lime - very drinkable, on a large scale, it's very tasty. Oregon grapes, Okanagan know-how. Good Job. **(BETTER)**

## Magnetic Hill Winery 2024 Lodestone Rosé

\$20.00 - New Brunswick - winery

I just loved the upfront hit of minerality followed by notes of peach, lemon, lime and good acid punch. This one is refreshing as well as being exciting. I could spend the afternoon with this and not get bored. **(BETTER)**

## Malivoire 2024 Vivant Rosé

\$21.95 - Ontario - Icbo 498535

Red currant and sour cherry; this one is tart and tasty with a long lemon pith finish. This one never fails to deliver on what I love in rosé, and even with a new winemaker it continues to be the one that over delivers. **(BEST)**

## Malivoire 2024 Moira Rosé

\$25.00 - Ontario - winery

A really good balanced rosé, and some people just love this version of the three rosés Malivoire makes - this one ranks second in the pecking order with me this year (as in many years) with its floral, red fruits and citrus A medium length finish with good acid backbone. **(BETTER)**



# The Wines: Still

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## Malivoire 2024 Lady Bug

\$19.95 - Ontario - Icbo 559088

Drier than in the previous year: good high intensity strawberry with some pith notes for balance. **(GOOD+)**

## Mathilde Chapoutier 2024 Orsuro - Cotes du Provence

\$21.95 - France - Icbo 43467

Super delicate, super delicious, hits all the right notes: floral lightness meets elegance with hints of cherry-raspberry and orange freshness. Just can't get enough of these goods. **(BETTER+)**



## Megalomaniac 2024 Pink Slip Rosé

\$20.95 - Ontario - Icbo 85126

I was sure this wine was always non-vintage, but I am assured it has always had the year on it. This 2024 version is a delight. Made from Pinot Noir grapes the pretty floral note rises from the glass. On the palate there is a bubblegum note that swiftly turns into a lovely cherry/sour cherry combo on the finish. Consider my eyes open on this one; I want another sip and then another and then... **(BETTER)**

## Mindful NV Rosé

\$13.95 - Ontario - winery

This low alcohol wine has been at the top of the list in the past, but this one seems a little sweeter with notes of lime cordial to try and balance it. It's drinkable for those counting calories; but you're missing out on better. **(GOOD)**



## Mission Hill 2024 Reserve Rosé

\$26.00 - British Columbia - winery

There's a lot of good in this bottle ... and I do mean a lot. Flavour proves to be light and easy, just like the nose, not overwhelming, just subtle and easy. The acidity keeps everything in check. There's a Provencal colour and style, and a light touch to the red berry fruit. There's so much good here that it ranks high. This shows what you can do with some good fruit from California and treat it like good rosé and not an after-thought. I'm talking to the Americans here. **(BEST)**

# The Wines: Still

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## Monte Creek 2024 Living Land Rosé

\$24.99 - British Columbia - winery

This is just big on strawberry, sure the mid-palate shows notes of wild raspberry and even some over-ripe watermelon on the finish - but that strawberry is just a monster and it is delicious. **(BETTER)**

## Montes 2024 Rosé Limited Selection

\$16.95 - Chile - Ico 43407

Comes out of the gate with red fruit dominating, then in sweeps some pink grapefruit and white flowers; a medium-length finish, decent acidity; this is all fruit with a crushable backbone. Go for it and enjoy. **(GOOD+)**

## Moraine Estate Winery 2024 Pink Mountain

\$27.00 - British Columbia - winery

Basic but tasty: slightly sweet with a little cherry lollipop along with some pink grapefruit pith; highly quaffable. **(GOOD+)**



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# The Wines: Still

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## MW Cellars 2024 Rosé

\$21.00 - Ontario - winery

Lovely and subtle raspberry notes with some lime-cherry across the mid-palate; sadly the finish is lacking, but there's enough up front to put a smile on your face. **(GOOD+)**

## Noble Ridge Vineyard and Winery 2024 Vilicus Rosé

\$21.15 - British Columbia - winery

Interesting red fruit intensity with notes of cherry and cranberry on the mid-palate lasting all the way to the finish; but it's that acidity that carries the load and keeps it fresh. **(BETTER)**

## North 42 Degrees 2024 Cabernet Sauvignon Rosé

\$19.65 - Ontario - winery

Sweet strawberry meets lime zest for a pleasant punch in the mouth of flavour. **(GOOD)**

## Over the Fence Winery 2024 Rosé

\$35.64 - British Columbia - winery

Melon, apple and cran-cherry all make an appearance and it's that fruitiness that brings joy to the mouth. **(GOOD+)**



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# The Wines: Still

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## Paglione Estate Winery 2024 Rosé - Cabernet Sauvignon

\$17.95 - Ontario - winery

We have ourselves a little party of red fruits and melon with some lime pith on the finish. I dig it. **(GOOD+)**

## Palatine Hills 2024 White Merlot

\$19.95 - Ontario - winery - coming July 11, 2025

Lovely salmon colour, bone dry, floral, peach, sweet strawberry-raspberry, fantastically drinkable and crushable long and lovely - lovely pith finish. Tasted this as a tank sample - it has a lot going for it and if it remains this way Palatine has another winner on their hands this summer. Rating based on potential. **(BEST)**

## Palatine Hills 2023 Lakeshore Rosé

\$17.95 - Ontario - winery

This is one of those crazy wines that'll drive you crazy if you let it. A little sweetness leads to a dryness balance on the finish. Peach with gentle citrus - it's complex yet it's easy drinking and quaffable. Most of all it's fun - let it be that. **(BETTER)**



## Palatine Hills 2024 Rambler's Dreamer Cabernet Rosé

\$14.95 - Ontario - winery

Sweet raspberry and peach entry with a nice line of lime on the finish - quite pleasant and well priced. This is the wine that launched this year's tasting for the report. **(GOOD+)**

## Palatine Hills NV Oh Goody!

\$10.95 - Ontario - Icbo 44231

There are notes of strawberry and cherry which leads to a palate of bubblegum and even a subtle bitterness which makes it seem more balanced. **(GOOD)**

## Pelee Island 2023 Pelee Pink

\$13.95 - Ontario - Icbo 529354

Pink is Chambourcin and Vidal which is all about sweet cherry and watermelon - it's at the level where a bottle or two on the patio in on one hot day might be a headache you won't get over quickly. Be cautious. **(GOOD)**

# The Wines: Still

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## Peller Estates 2024 Private Reserve Rosé

\$22.00 - Ontario - winery

Lime / citrus kick things off, in sweeps a little watermelon rind and even a scintilla of cantaloup; it's dry, it's pleasant, and it is pure patio sipper. **(BETTER)**

## Peller Estates 2024 Rosé Reserve

\$12.17 - Ontario - The Wine Shop

Here you'll find everyone of the strawberries you did not have during strawberry season; it even has that element of sweetness to back it up. **(GOOD)**

## Peninsula Ridge 2024 Beal Vineyard Cabernet Rosé

\$16.95 - Ontario - Icbo 177840

Nice, easy drinking and delicate; plenty of red fruits on the tongue, giving it a lovely flavour profile while the finish develops into some lime and tangerine. Nice and dry. **(BETTER+)**



## Perenelle 2023 Rosé

\$29.00 - Ontario - winery

Stop me before I overdose on this delight. This new winery has crashed out of the gate with a spectacular rosé - one I want on my table time and time again; but would also just want to crush on the patio in a bathing suit with the sprinkler on. Lime and raspberry take this to the promised land in perfect harmony. This one is pretty damn perfect. **(BEST)**

## Pillitteri 2021 Troy Amos Ross Rosé

\$25.06 - Ontario - winery

An ill-advised attempted to add "dessert" wine to rosé. The hint of icewine is on both the smell, and the taste, and takes one out of the realm of "refreshment"; it's the yin-yang that Sangria's are made from, but not a rosé you want to drink on its own. **(SANGRIA)**

## Priest Creek Family Estate Winery 2023 Rosé

\$33.89 - British Columbia - winery

This is a wild combination, but it seems to work: orange and melon, by way of cantaloup, then kicks in with some raspberry to bring a flavour explosion; a little too complicated, and unfocused. **(GOOD)**

# The Wines: Still

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## Privato Vineyard & Winery 2024 Lover Rosé - Washington Series

\$25.29 - British Columbia - winery

This is a step in the right direction of a good bottle of rosé; here it is all about the winemaking and the blend. Lime and wild raspberry flavours all having a party with a good acid punch on the finish. I could drink a bunch of this. **(BETTER)**

## Privato Vineyard & Winery 2024 Rosé

\$28.74 - British Columbia - winery

Nice notes of melon, apple and peach; it comes across as a basic rosé with nice flavours and good sippability. **(GOOD)**

## Quinta do Casal Branco 2023 Terra de Lobos Rosé

\$14.95 - Portugal - DOC Wine Imports

This is a blend of Touriga Nacional and Syrah; colour is a little watered down for rosé, but it has some intense flavour, think peppery and wild cherry; but it is all still well-balanced and tasty. **(GOOD+)**

## Ravine Vineyard 2023 Rosé

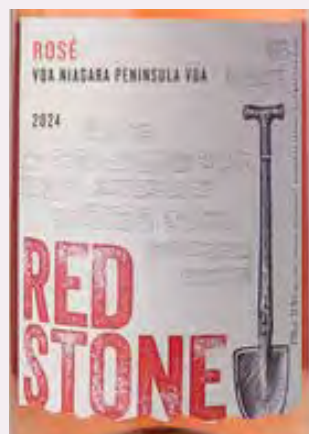
\$25.00 - Ontario - winery

Another repeat from last year and it is also still holding its own: floral notes greet the nose with some really pleasant raspberry, fuzzy peach and watermelon notes. **(BETTER)**

## Redstone 2023 Rosé

\$25.95 - Ontario - winery

A blend of Franc and Syrah gives this rosé a distinct difference in Ontario. Floral, raspberry, peach with a hint of citrus; there's even some peppery notes if you're paying attention. If not, drink up and enjoy. **(GOOD+)**



## Redstone 2024 Rosé

\$22.95 - Ontario - winery

From the Tawse family of wines, this Redstone delivers with cherry and lemon along with watermelon-raspberry. The flavour punches on the tongue, hard and repeatedly - it's delicious with a fruit derived sweetness on the finish, without being sweet. **(BETTER)**

# The Wines: Still

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## Reif Estates 2024 It's Complicated

\$24.15 - Ontario - winery

A really pleasant mix of peach, apricot and citrus. Tasty. **(GOOD+)**

## Richibucto River Wine Estate 2024 Camrose

\$16.50 - New Brunswick - winery

Welcome to the world of New Brunswick, Canada rosé, it's good here, the water's fine and the pink juice is delicious. Big raspberry kicks things off, tart and tasty - the colour here is an electric pink, so it is vibrant in the glass; and the watermelon finish just adds to the enjoyment of this wine. **(BETTER)**



## River Stone Estate 2024 Good Neighbours Malbec Rosé

\$28.64 - British Columbia - winery

This is just a big cup, a small vessel or a jigger if you will, of wild strawberry juice. (GOOD)

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# One Pound Per Acre

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**NEW**

| Product    | Price   | Volume | SKU    |
|------------|---------|--------|--------|
| Red Wine   | \$10.95 | 750ml  | #32829 |
| Dark Wine  | \$19.95 | 1.5L   | #44011 |
| White Wine | \$10.95 | 750ml  | #32828 |

# The Wines: Still

20 of 24

## Road 13 Winery 2024 Honest John's Rosé

\$20.99 - British Columbia - bc liquor stores

Road 13 took Washington grown fruit and made it their own. Pretty, pleasant and pleasing: floral, orange, raspberry with some Jolly Rancher watermelon notes on the finish. Acidity keeps things fresh and clean. This is one of the better border crossover rosés this year. **(BETTER)**

## Road 13 Winery 2024 Select Harvest Rosé

\$28.00 - British Columbia - winery

Another in those, Grown in ... from British Columbia. The grapes for this comes from California, and while this is a juicy, peachy, watermelon and cherry number that has plenty of flavour, it lacks the acidity to back up the deal. **(GOOD)**

## Rosehall Run 2024 Rosé Pinot Noir

\$24.80 - Ontario - winery

With 3 hours of skin contact, Dan Sullivan has packed a whole lotta flavour into this little pouch: light and refreshing with plenty of red fruits matched only by the floral and lime zest for a zippy finish. **(BETTER)**

## Rosehall Run 2024 Sully's Mix

\$28.80 - Ontario - winery

Not presented as a rosé, but this wine comes across so light it could be. It's in the same mold as the Gerard Bertrand Chouchou Red (also found in this report) - too light to be a bold red, too heavy in colour to be rosé - but it has that light and airy-ness about it. This is rosé for those who don't want to think they are drinking rosé - call it the red drinkers summertime drink. Chill and enjoy - this one is totally quaffable. **(GOOD+)**

## Rosewood Estates 2024 Flora rosé

\$20.00 - Ontario - winery

Pleasant, if not a little simple: strawberry with a spicy character that some will find interesting, others odd. **(GOOD+)**

## Saintly NV The Good Rosé

\$19.95 - Ontario - Icho 14882

This is a basic rosé with its slight touch of sweet like cherry with a hint of rhubarb - it's easy drinking and that's how some are going to want to spend the afternoon. Go for it. **(GOOD)**

# The Wines: Still

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## See ya Later Ranch 2023 Legacy Rosé

\$25.99 - British Columbia - winery

A little sweet. A little tart. A little mineral. This rosé has something for everyone. **(GOOD+)**

## Sinfo 2024 Rosados

\$17.95 - Spain - Emily Craig Imports

From the Cigales (d.o.) of Spain this is a blend of Tempranillo, Albillo and Verdejo - it's closer to red than rosé, pops with lots of cherry, raspberry and strawberry. There are tannins that bring some intensity to the palate and best of all, it is highly drinkable with all those intense red fruit flavours. **(BETTER)**

## "Solero Wines" 2023 Rosé

\$28.75 - British Columbia - winery

This rosé is more citrus than it is reddish fruits - which some might love. It's basic and sure does liven up a party and your mouth. **(GOOD)**

## Sunnybrae Vineyards & Winery 2024 Rosé - Washington

\$24.73 - British Columbia - winery

Some kinda sweet notes, namely of cherry, but it is backed by some nice lime zest. **(GOOD+)**



## Susanna Balbo 2024 Crios (Rosé of Malbec)

\$16.95 - Argentina - lco 32026

This shows some texture and complexity with notes of white pepper, cranberry, red currants and a medium length finish - it also shows some interesting notes of white cherry on the finish. It's what some call "gastronomic" in nature. **(BETTER)**

## Tawse Winery 2023 Rosé

\$22.15 - Ontario - winery

Quaffable, easy drinking and classy. "This is the first rosé we've tasted I want another glass, and then another." High praise indeed. Simple and citrusy with a light touch of red berries ... balanced and more-ish. **(BETTER)**



# The Wines: Still

22 of 24



## Tawse Winery 2024 Quarry Road Pinot Noir Rosé

\$27.95 - Ontario - winery

Son of a gun, if Tawse is not back on the board this year with a pure delight of the palate: lime, raspberry and cherry dance across the tongue all balanced with a wonderful punch of acidity. This is the kind of rosé that makes me want summer to come quicker and stay longer. **(BETTER)**

## Tawse Winery 2024 Grower's Blend Rosé

\$18.95 - Ontario - Icbo 45075

This is a supple rosé with delicate cherry and sweet lemon drop. The acidity finally kicks in on the third sip. A great colour, pleasing to the eye and the watermelon candy finish are all pluses. **(GOOD+)**

## The Beachhouse 2024 Rosé

\$13.00 - South Africa - Icbo 164343

I was surprised to see some of the "South African" flavours I find in their red wines that I find in this rosé; quite the drinkable pink, if you enjoy South African reds in a lighter form. **(GOOD)**

## The Grange of PEC 2024 Rosé - Victoria's Block

\$24.00 - Ontario - winery

I am so happy to see this rosé I can not tell you. It has notes of candied watermelon (call it Jolly Rancher-like) to start and it gets better from there. Sweet raspberries and cherries join the fray making it highly gulpable. "I could drink the sh\*t outta this" said one taster, and they were right. Now all that sweetness ends balanced and not sugary, heck, it comes off dry. Highly gulpable rosé ... Good Job. **(BETTER+)**



## The View Winery 2023 Silver Lining Rosé

\$23.05 - British Columbia - winery

Pleasant and peachy with an easy going sweetness; but they have also found some balancing acidity to offset it. **(GOOD+)**

## Thirty Bench 2024 Rosé

\$32.00 - Ontario - Icbo 45182

An intense nose and colour: strawberry-lime, dry and it shows off a little "tannin" grit on the finish. I'd put this one on the table for dinner instead of on the patio as a sipper. **(BETTER)**

# The Wines: Still

23 of 24

## Three Dog Winery 2024 Cabernet Franc Rosé

\$23.80 - Ontario - winery

Cranberry, cherry and a citrus pith finish. **(GOOD)**

## Three Dog Winery 2024 Dog House Rosé

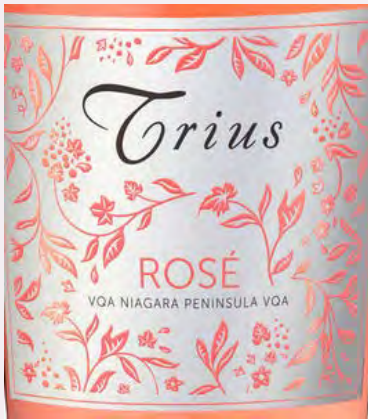
\$16.80 - Ontario - winery

White peach, Asian pear with just enough acidity to make it refreshing. **(GOOD+)**

## Toro Bravo 2024 Rosado

\$10.50 - Spain - Icbo 14145

Vintage variation hits this usual perennial favourite, especially based on price ... this year it's still drinkable, but not the wow it has been in the past. This year it's a little soft and lacks the punch, fruit is still there. **(GOOD)**



## Trius 2024 Rosé

\$19.95 - Ontario - Icbo 341743

This perennial favourite strikes again with its pretty strawberry and floral aromas; the palate is nicely balanced between lemon, raspberry and some on-point acidity. This one hits all the right notes, and it is tasty too. **(BETTER+)**

## Vidigal Wines 2023 Julia Florista

\$10.00 - Portugal - Icbo 42434

What makes this one interesting is the seam of orange it possesses, combine that with the wild raspberry and a savoury note and you have yourself something to sip on by the pool. **(GOOD+)**

## Vigna di Pettineo 2022 Cerasuolo di Vittoria

\$28.95 - Italy - Icbo 42948

This is primarily Nero D'Avola from Sicily and not Montepulciano from Abruzzo - which gives this a different characteristic than what many believe Cerasuolo should taste like. First, how is it similar? This is a light red, check. It's easy drinking, check. But it ends there, this seems to have pencil shavings on the finish, and the colour is denser, as is the wine. It is an unconventional version of Cerasuolo that is a little heavy handed - but still nice as a Light Red ... not a rosé. **(GOOD)**

# The Wines: Still

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## Vignoble Rivière du Chêne 2024 Gabrielle Rosé

\$17.53 - Quebec - winery

Mouth-puckering acidity drives the red and white currants - there's a refreshment here, but only if you like your rosé with a ton of acid backbone. **(GOOD+)**

## Volcanic Hills Estate Winery 2024 Rosé

\$31.04 - British Columbia - winery

This one is literally chuggable with its peach, melon and lemon drop notes. **(GOOD+)**

## Wayne Gretzky 2024 Rosé

\$17.95 - Ontario - Icbo 14870

The Gretz is up to his old tricks again - despite the controversy around his wines this one is truly tasty and if you have to hide the label to make yourself feel better do it. Light and refreshing, it boasts notes of peach, raspberry, lemon and lime. A drink all afternoon kinda rosé. **(BETTER)**

## Westcott Vineyards 2024 Pinot Noir Rosé

\$26.00 - Ontario - winery

Fruity and fun with lots of raspberry and cherry. It's quaffable with a finish that makes you want to come back for more. **(BETTER)**



## The All Canadian Wine Championships

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# spotlight: Campania

In truth, I was hoping for more ... I wanted Campania to roll out the red carpet of rosé for me. The good news, every winery we visited had at least one; most made from Aglianico. Here amongst the mountains and volcanoes I saw lovely views, awesome terrain, incredible terroir, even climbed Vesuvius - and I tasted some of the best goddamn sparkling bubbles I have ever tasted... The stills were okay, too. This is my modest look at Campania Rosé. Special thanks to Ofelia, who came with on this journey and had to deal with my rosé obsession - I think she kinda liked it.

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## Cantine Olivella 2023 Ereo - Rosato

(grapes: Piediroso (54) / Guarnaccia (33) / Sciasinoso (13)) - still

Completely different make up from all the other rosé we tried in the area, so the profile was different too: orange-raspberry that's subtly salty. This one comes from volcanic soil. **(GOOD+)**

## Casa Setaro 2024 Munazei Rose - Lacryma Christi DOC / DOP

(grape: Piediroso) - still

Pretty nose, while the palate comes across a little flat while showing some minerality. **(GOOD)**

## Donnachiara 2021 Lali - Rosato Extra Brut

(grape: Aglianico) - sparkling

This little bubble spends two years on lees and is finished "Pas Dose": it is light, refreshing, and dry. **(GOOD)**

## Donnachiara 2024 Rosemary

(grape: Aglianico) - still

A basic pink that shows hints of cherry and rhubarb with good acidity and a dry citrus-pith finish which comes across a little short. **(GOOD+)**

## Feudi di San Gregorio NV DUBL - Edition III

(grape: Aglianico) - sparkling

Had this to start a wonderful dinner at Feudi and this was a spectacular opener. They have won multiple awards for this wine and it shows why. After 76 months on lees it shows an intensity throughout: acidity, peach-strawberry-raspberry, red currant; so complex, lovely and elegant. **(BEST)**

## Feudi di San Gregorio 2024 San Greg

(grape: Aglianico) - still

Stainless steel created to keep all that freshness. It's light and lemony with delicate red fruits, namely currants. **(GOOD+)**



# spotlight: Campania

## Fontanavecchia 2024 TabaRosa

(grape: Aglianico) - still

Here's a joyful rosé made from free run juice. There's a hint of tannin bitterness, but also a lovely floral aspect, some semi-sweet-sour cherry, and decent acidity. Pleasant for an afternoon on the patio. **(BETTER)**

## Fontanavecchia 2019 Principe Lotario

(grape: Aglianico) - sparkling

A 36-month on lees, classic method bubble that proved to be delicate, and had well-developed red fruit flavours: cran-cherry with a raspberry-lemon twist. Good acidity brings this home. 1300 bottles produced. **(BETTER)**



## La Guardiense 2024 Ambra Rosa

(grape: Aglianico) - still

Part of the 'cru' range of wines: fresh, with subtle cherry, lime, and a hint of bitterness on the finish. **(GOOD)**

## La Guardiense NV Sparkling Q - Rosato Brut

(grape: Aglianico) - sparkling

Four months of aging in autoclave, and coming in at 7-8g sugar ... nice acidity balances that sweetness with notes of raspberry and peach. **(GOOD+)**



## San Salvatore 2021 Gioi - Dosage Zero Rosé

(grape: Aglianico) - sparkling

Usually sees between 24-30 months on lees and with the dosage it keeps its crisp nature along with being light and fresh. There's a little more zip here with plenty of lime on the finish. It's elegance in the glass ... another lovely wine with just that hint of pink. **(BETTER)**

## San Salvatore 2021 Gioi - Extreme - Rosé

(grape: Aglianico) - sparkling

The best of a three-pack of rosé bubbles that blew my socks off. It spends a minimum of 36 months on lees; and has 4 months in barrique before that. This hint of pink sparkling is soft pressed, has beautiful acidity, along with a touch of lime and raspberry, pretty and expressive. I could drink this all day by the beach. **(BETTER+)**

# spotlight: Campania

## San Salvatore 2022 Gioi - Classical Rosé

(grape: Aglianico) - sparkling

Here the wine sees a minimum of 24 months on lees, sometimes up to 30, yet still retains a freshness, a liveliness and a gentle purity ... This is just a pure pleasure wine. **(GOOD+)**

## San Salvatore 2024 Capranera - Rosato

(grape: Aglianico) - still

Similar to the Vetere but with a little more sweetness and chuggability - nicely balanced acidity; it's floral and pretty. **(GOOD)**



## San Salvatore 2024 Vetere - Rosato

(grape: Aglianico) - still

Light and refreshing with its gentle pink colour; it's simple, goes down like water with a little pink grapefruit, raspberry and red currants for flavouring - but with nice acidity on the finish. **(GOOD+)**



# *Poll No 6 :*

## *What is your favourite kind of Still Rosé?*

Final poll, it got a little geeky, asking about style of still rosé ... and was the least answered question, because it delved down into things like saignée, blend vs blush. It was for those confident enough to answer - though I'll admit, sometimes I can't tell if a rosé is single variety or multiple.

2% of people were honest and announced to the world they could not distinguish how a rosé was made; 3% acknowledged their preference for blush style rosé; and 14% admitted they didn't care "if it's pink, I drink."

That leaves us with the big three styles: saignée, single or blending. Blended took third place at 19%; single second with 28% and the bleed off style known as saignée took top honors at 34%.

In truth, a lot of these styles go together: a saignée of a single variety or saignée of blended grapes varieties - as I said, it was a geeky question - but I too really like a saignée style rosé ... But first and foremost, something well made and balanced.

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Great Value From Italy

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|----------------------|---------|--------------|
| Pinot Grigio (750ml) | \$10.95 | #20054       |
| Pinot Grigio (1.5L)  | \$19.95 | #43963       |
| Sangiovese (750ml)   | \$9.95  | #43962       |

# *The Thank Yous*

*Thank you to those who tasted with me this year:*

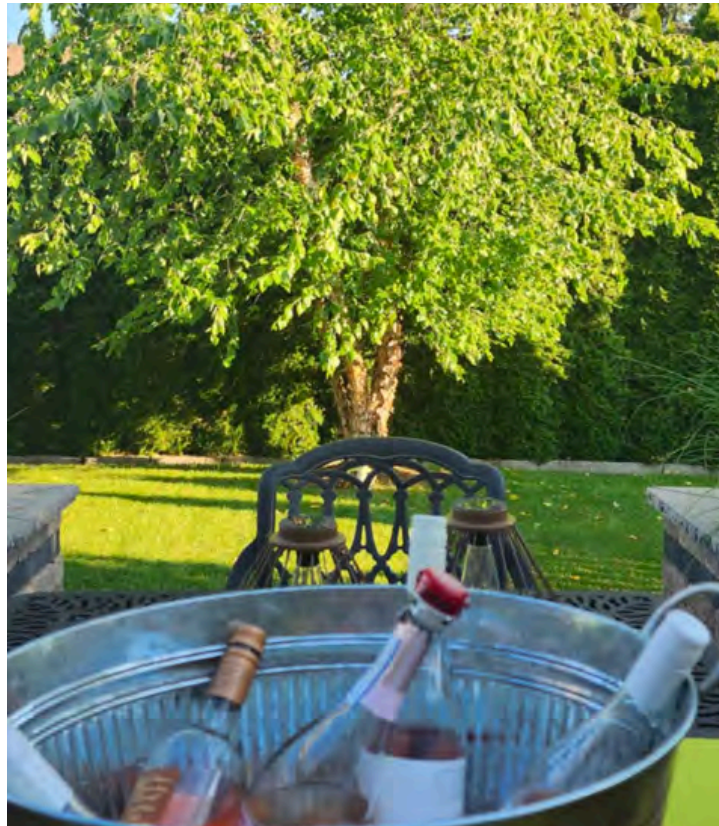
*John / Denney / Sheila / Linda / Bob (moral support only) / John C. / Cam / Claudia / Erica / Sue / Kelly / Penny / Sebastien / Sveva / Alessandro / Ofelia / Elaine / Ralf*

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*Thank you to those who offered to "improve the report" again this year - I appreciate you both, you know who you are ... But I also know you're both busy and I am a great crastinator; so great in fact, I'm thinking of going pro.*

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*Finally, thank you to the wineries, agents and sponsors; without whom, the report would never get off the ground. When I put out the call every April - my biggest fear is nothing will show. Thankfully you always prove me wrong. Thank you for supporting the Report and Independent journalism. You may not always like the "ratings", but there is always next year. I appreciate all the wineries and agents who submit every year - and those who are new here. Thank you. Thank you. Thank you, for your trust in me.*



# *who is Michael Pinkus*

Michael Pinkus is a multi-award-winning wine writer, national and international wine judge, educator, journalist, and co-creator/co-host of the podcast Two Guys Talking Wine.

His heartfelt and insightful comments, along with his passionate reviews of the wines and the wineries that make them, have earned him praise throughout the Ontario industry and beyond. His writing has been called "passionate with a sense of humour" and "knowledgeable and honest".

On YouTube, Michael releases two video reviews weekly. These videos have been called "infectious ", "endearing " and "full of passion".

The Two Guys Podcast, Canada's longest running podcast about wine, is a bi-weekly release (every second Tuesday).

In his past life, Michael was an on-air radio personality, actor and vocal performer (something he still dabbles in today through his company, Custom Sound Impressions).

Through his writing, videos, podcast and everything else Michael does, it is his desire to educate, inspire and encourage others to grow their own love, passion and enthusiasm for wine

Website: [www.michaelpinkuswinereview.com](http://www.michaelpinkuswinereview.com),  
Contact: [michael@michaelpinkuswinereview.com](mailto:michael@michaelpinkuswinereview.com)

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YouTube: ([Michael Pinkus](https://www.youtube.com/MichaelPinkus))

and

Co-hosted podcast on Acast: ([Two Guys Talking Wine](https://www.aodcast.co/two-guys-talking-wine))



"after all that rosé, I need a drink."