

FEATURED FLIGHT

#ROSÉALLDAY

THREE WINES FOR \$20

ROBERT SINSEY
"VIN GRIS OF PINOT NOIR"
CARNEROS 2016

Made from 100% Pinot Noir, the term "Vin Gris" is somewhat of a misnomer here, as this wine has a gorgeous pale pink color due to the fact that it's made exactly like a white wine from red grapes, which is to say, without any maceration whatsoever (a momentary extraction of color occurs during the slow pressing of the grape clusters). This precise, vibrant rosé practically exudes spring with flavors of red berries, ripe peach, and rose petals.

CLOS CIBONNE
"CUVÉE SPÉCIALE DES VIGNETTES"
CÔTES DE PROVENCE 2015

With records dating back to 1797, Clos Cibonne is an iconic estate in the French region of Provence that crafts a wine completely its own by combining a unique grape varietal (Tibouren, also known as Rossese in Italy) with a unique aging process (the wine is aged for one year in very large, neutral barrels under fleurette, a veil of yeast that prevents oxidization and imparts a distinctive autolytic flavor). The Cuvée Spéciale des Vignettes is their top rosé, sourced from vines that are 60+ years old, and it shows flavors of blood orange, quince, and roasted nuts.

DOMAINE DE LA MORDORÉE TAVEL
"LA DAME ROUSSE"
2016

Tavel is a village in the Southern Rhône Valley that is exclusively dedicated to the production of rosé, and it is widely regarded as the premier appellation for rosé in France. Domaine de la Mordorée makes an outstanding example of the style with its cuvée "La Dame Rousse" (the redheaded woman), a reference to the deep, cherry-red color of this Grenache-based blend. Behaving like a very light red wine, this fleshy rosé leaps out of the glass with aromas and flavors of framboise, pomegranate, and spices.



RED ROOM LOUNGE