
DAILY FOOD

Weekend Wine: Nothing Says Spring Like Rosé

Four delightful – and affordable – lightweight, full-flavored wines

BY WES MARSHALL, 7:16AM, SAT. APR. 6, 2019

If you even occasionally stroll into a wine emporium, you know that rosé wines are suddenly everywhere. In the last few years, winemakers have glommed onto the public's sudden infatuation with bone-dry pink wines by producing ever more of the stuff.

After having spent a couple of decades banished to the bottom of wine lists and hidden from plain view in stores, consumers seem to have a superabundance of options. Once upon a time, pink wines received a death-penalty thumbs down from wine snobs when someone decided to tar the concept with its worst proponent, white zinfandel.

But wait. The stuff that comes from outside the U.S. doesn't taste like white zinfandel. It tastes like spring, all bursting with new flavors, floral aromas, and sunshine. Now, everyone is making rosé while almost nobody is making white zins. It is amazing what an open mind and a willingness to gamble some hard-earned money will do for your drinking habits.

Covering even a smattering of the possibilities would take a book or two, and we have to keep the word count down. But I have four wines that have recently brought a smile to this wine lover's lips.

First is **Olema's Côtes de Provence Rosé (\$16)**. Olema is a negotiant-style business that buys grapes from areas they feel reflect the ideal versions of said grapes, and it is hard to get more ideal than the wines from the village of Vidauban in Southern France.