

The 2013 CLOVELLY ROSE, Produced in Chestertown MD
Purchased at Rock Hall Liquors

Reviewed by an independent wine collector, Washington DC

Purchased July 5, tasted July 6, 2014

In general, Rose wines have been misunderstood and often underappreciated. The Europeans have been enjoying Rose for centuries, especially in the long hot summer climates when heavy reds would not satisfy.

One common misconception of Rose is that they tend to be sweet; although sweet Roses are available, the majority tend to be dry as is the 2013 Clovelly.

Rose is produced using the basic red grapes, often a blend of several to enhance flavor; the difference in the production process: By having the grapes avoid extended time and contact with the skins-which gives traditional red wines their flavor and tannic structure, the end result in Rose production is a light-body, light pinkish wine, with minimal tannins.

This 2013 with its bright pink color is pleasing to see in the glass and even more pleasing on the nose. By blending multiple grapes (Zinfandel, Barbera, Sangiovese, Merlot, and cabernet) the results are a well-balanced wine with subtle aromas of cherry, citrus and other flavors that come alive in the mouth instantly, offering subtle spiciness, which results in a long finish that will delight all who embrace this bottle. The style is known as "Saignee".

While historically the best and highest rated Roses are produced in Provence France and other other parts of Europe, the United States is now producing roses which are on par with many of those; the 2013 Clovelly is definitely in this category.

This time of year, Rose is wonderfully refreshing by itself or with various foods.

The Clovelly is extremely flexible and pairs well with smoked salmon, chicken, cold pasta dishes, and pizza.

In summary, to all who like dry, fruit-forward light-body wines with maximum paring flexibility, this is a must try. Enjoy!