



Le DrUnK roOster

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Special Rose Issue

What the heck is pink wine anyway?!

As we slowly approach Spring, we know how important it is for the color pink to be on everything. As the blooms of our azaleas, dogwoods and roses show off their glorious blushing faces, let us take our cue from nature and show off our bright and eager faces as well. What better way to herald in the rebirth of nature and spring than with a cool glass of rose? And what an epicurean pairing than to share your glass with the incomparable cuisine of spring and summer... pizza and burgers! So stop, relax, share an afternoon with friends, just add pink and mix!



THINK PINK

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Shades of Pink

Many of us tend to think "White Zinfandel" when we hear the word Rose wine and we quickly turn up our noses to the offer in favor of something more familiar and, we often feel, more sophisticated. This said, French roses have nothing in common with the notorious "White Zinfandel", which I admit to drinking occasionally, behind closed doors with the curtains drawn.

Rose wines represent a world of their own in every sense, from the way they are produced to their organoleptic qualities. The production of rose wines begins like red wines and continues like white wines, a result which is expressed every time they are poured into a glass: the color reminds us of red wines although they are being served as white wines.

How is pink wine made?

Rose wines, despite the fact they are not very common outside of France, and have only recently started to be appreciated, can be produced with different wine making techniques, each one giving results with distinct qualities. All rose wines have a characteristic in common: they all are produced with red berried grapes. The only exception is represented by rose sparkling wines which are produced, in most cases, by blending white wines and red wines in variable quantities in order to obtain a rose wine. Although this is the most common method for the

production of rose sparkling wines, it is important to note that excellent results can be obtained by exclusively using red berried grapes, a technique still used by few producers of rose Champagne who use Pinot Noir and Pinot Meunier grapes.

What is the story behind it?

Surprisingly, rose wine is not a recent invention despite the fact that it experienced a revival in the 70s, which caused many to think that it was just the latest fad. It is believed to have been the first type of wine ever made dating back to about 600BC era when the "Phoceens" arrived in the South of France and founded Marseilles. Indeed, they brought with them the recipe for "vinum clarum", a clear rose wine that was obtained by crushing red grapes with the feet to obtain grape juice that was not left in contact with the grape skins. The wine was later referred to as claret.

Who drinks pink wine?

US distributors and retailers are tickled pink about the latest rose sales. In 2007, they were up 43% from the year before and the trend is continuing despite the poor dollar to euro exchange rate. The American wine buyer, who has apparently stopped associating pink wine with white Zinfandel, is now aware that pink wines make a fantastic alternative to white wines on hot summer days.

For others, such as new wine drinkers, pink is often the way in as it offers a very light hearted yet flavorful introduction to wine drinking. So next time you are at the store and you catch yourself eyeing a bottle of "White Zin" when no one's looking, reach for a French rose instead and you may just be pleasantly surprised by it.

What they drink it with?

Stick around and check out the rest of this month's newsletter to discover some great pairing ideas sure to please everybody...



4 Great Roses for Under \$15

SOUTHWEST:

Domaine de Ballade

Domaine de Ballade is located in the heart of Gascony, the birthplace of d'Artagnan, the famed hero of the Three Musketeers. Gascony is located at the border of the Lot and Garonne and the Gers. Hidden away in the heart of the AOC Armagnac, Gascony has been called the "new Tuscany". Thanks to the light soils and amicable oceanic climate, the different grapes can reach their full flavorful potential for your pleasurable enjoyment.

Owned by the Morel Family since 1927, the estate stretches over 90 hectares. The Morel family works carefully, everyday to bring you the very best wines they have to offer. They ensure the quality of their work, by carrying out the work on vines and the vinification process as a father-and-son team.

**This estate practices Sustainable Farming.
Winemaker: Mr. Morel.**

Vin de Pays Rose

Very Intense pink color and beautiful fresh red fruit. Great Structure and minerality. Mouthful, very clean long finish; a beautiful Cabernet Sauvignon rose to be enjoyed with your summer meals or sitting on the front porch.



100 % Cabernet Sauvignon

CORSICA:

Domaine de Granajolo

The property of Granajolo lies in the verdant low valleys of the southeast side of Corsica, near the town and AOC of Porto-Vecchio. Andre Bouche, was the first man on the island to start making his wines organically in 1978. Granajolo (pronounced Grana-YO-lo), is Certified Organic and has the French equivalent, the Ecocert. Upon Andre's death a few years ago, his daughter Gwenaele* continued with the tradition of creating memorable wine. This delightfully refreshing rose is composed of Barbarossa as well as Syrah and Grenache.



Certified Organic Estate Winemaker: Gwenaele Boucher

***Gwenaele is having twins! Congratulations!**

AOC Porto-Vecchio

Granajolo Rose



A full bodied rose also very fresh, marked by red fruit with hints of spice and pepper.

Barbarossa (35%), Grenache (30%), Syrah (35%)

RHONE VALLEY:

In Fine

Once upon a time in the Land of Winds, (that's the Cote de Ventoux) two friends and producers who were passionate about their soil had "grown, harvested and made wine from beautiful grapes for you". In Fine (to conclude, in Latin) brings evening to a close as nicely as it starts them!

Le Revue de Vin France agrees with Raphael and Olivier's conclusion, and has lauded this wine as the rising star of the Ventoux. Here at Bourgeois Family we fondly refer to In Fine as our "Popstar Wine"...not only is it a rising star, but its winemaker Raphael, the young, handsome, dynamic winemaker, certainly fits the bill as well. His looks are not the only thing avant-garde about him...his philosophy of wine is too, as expressed in this delightful tasting and exceptionally made rose.

**Sustainable Farming.
Winemakers: Olivier Baguet and Raphael Trouiller**

AOC Cotes de Ventoux



80% Grenache, 10% Cinsault, 10% Syrah

A dense, fresh and spicy wine that has been created just for you!

PROVENCE:

Domaine des Annibals

Since the late 1700's Annibals has been producing wines that caught the attention of the best salons in Paris and today they continue on with that tradition. At Domaine des Annibals when they say they are organic, boy do they mean it! Not only are they a Certified Organic Estate, but they also use 100% renewable energy for 100% of their energy needs. Talk about a green wine! Or in this case pink!! This exceptional cuvee is called "Suivez moi jeune-homme", which is a tongue in cheek flirtation...that translates into "Follow me young man." Trust us ladies, this is a rose that will truly aid and abet in getting any young man to follow you as it is quite the tantalizing treat.



Certified Organic Estate Winemaker: Nathalie Coquelle

Suivez moi jeune-home - Rose

This rose's hue is soft pink and its nose is full of harmonious white peach aromas. It is both light and delicate, and quite refreshing with a good lasting finish in the mouth. This wine will be enjoyed all summer long by itself or with many different fresh dishes even on the hottest days.



Grenache 40 %, Cinsault 60 %

Enjoying Rose: Pairing and Recipe Ideas

With a masterstroke of elegance, Rosé prepares the palate for the meal, only to heighten the experience of those sumptuous flavors. Blah, blah, blah, blah, blah... In short, Rosé goes very well with a bunch of foods. This month we decided to focus on a few favorites that spell good times and parties unlike any others. We gathered quick and easy recipes for tasty dishes that will complement your glass of Rosé without forcing you spend big bucks to impress and, in most cases, without forcing you to cook as most of our suggestions can be ordered or purchased frozen in most parts of this vast country. We started with a salad to get the healthy stuff out of the way before moving on to favorites like pizza, burgers, crab cakes, and more...

Salade Nicoise:

6 small New Potatoes
1 pound green beans
1/2 pound mixed greens
1 cup artichoke hearts
6 tomato wedges
3 hard boiled eggs, halved
1/2 cup black olives
1 (6-ounce) can tuna packed in water

Vinaigrette Dressing:

3 tablespoons white wine vinegar
2 teaspoons Dijon mustard
1 teaspoon garlic, smashed with salt until paste
Pepper to taste
9 tablespoons extra virgin olive oil

1. Steam the green beans and the potatoes (separately)
2. Artfully arrange the mixed greens, the steamed, vegetables, olives, eggs, and the rest on a serving dish.
3. In a bowl, prepare the dressing by whisking together white wine, Dijon, garlic, and pepper. Drizzle in olive oil while whisking constantly.



Pizza:

Pizza and rose are a match made in heaven. Here is what I probably think is the easiest way to quickly make pizza for crowds without breaking a sweat.

12 store bought mini flour tortillas
3 onions
8 tomatoes (we like to mix green and red ones)
1 green pepper
1 bag shredded mozzarella
Salt/pepper

1. Place the tortillas on a cookie sheet you have covered with PAM.
2. Spray the top of the tortillas with Pam
3. Thinly slice the vegetables.
4. Place the vegetable slices on the tortillas, and lightly season them.
5. Cover with shredded mozzarella
6. Bake in a 410F oven for 15 minutes or until tortilla is crispy, cheese has melted and browned.

Serve and enjoy! Feel free to add other kinds of vegetables such as mushroom, and different aromatics to give your pizzas new flavors. Of course, if you really have to, because you just spent all the energy you had left opening the Rose bottle, you can always pick up the phone, call your favorite local pizza joint and place your order...



Cheeseburgers

Whether, you're into veggie burgers, salmon, buffalo, ostrich, or regular beef patty burgers, you will find that any of these fantastic and tasty summer treats will pair admirably well with the rose of your choice! Although we do not condone patronizing the local fast food joints' drive thrus, we do understand that they provide a quick and easy way to get burgers. Should you decide to fire up the grill and make a party of it, you might want to try this recipe courtesy of Ms Paula Deed from the Food Channel.

1 1/2 pounds ground beef, 80 percent lean
Salt and pepper
1/2 cup cold water
1 onion, sliced 1/4-inch thick
4 eggs
4 hamburger buns
4 slices American cheese

In a large bowl, season the ground beef with salt and pepper. Add 1/2 cup cold water and mix by hand until meat has absorbed all the water (the water keeps the burgers moist and juicy). Shape into 4 patties. Heat a large cast iron skillet over medium-high heat. Spray the skillet with non-stick cooking spray. Add the burgers and cook to desired temperature, about 8 to 10 minutes per side for medium-well. Remove the burgers from the pan and set aside. Add the onions slices to the same skillet and cook until golden brown on



Rooster Fun



Rooster time to "Think Pink"!



Crab Cakes

1 pound Maryland crab meat
1 cup seasoned bread crumbs
1 large egg
1/4 cup mayonnaise
1/2 teaspoon salt
1/4 teaspoon pepper
1 teaspoon Worcestershire sauce
1 teaspoon dry mustard
Margarine, butter or oil for frying

both sides, being careful to keep them in whole slices. It should take about 3 minutes per side. Remove from the pan and set aside.

Crack the eggs into the same skillet and cook until the yolk is not runny. Carefully remove from the pan. Lay the bottom of 4 hamburger buns on a flat surface. Top each bun with a burger. Top the burgers with one egg, onion slice, one slice of cheese and then the top bun. Lightly press the sandwiches together with your hand. Place the sandwiches into the pan and cook for 1 minute on each side to griddle the buns. Serve with French fries and pickles.

In a large bowl, combine the jumbo lump crabmeat, celery, mayonnaise, celery seed, paprika, sugar, pepper, seafood seasoning and parsley. Mix well and refrigerate the crab salad mixture until chilled.

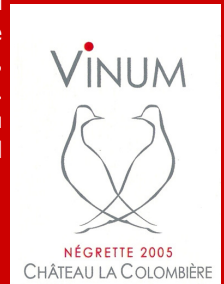
In a large salad bowl, combine the crab, celery, Worcestershire sauce, Tabasco sauce, and mayonnaise. Mix well and chill before serving. Place the lettuce in salad plates and spoon the crab salad mixture. Garnish with tomatoes and eggs.

Other finger foods that you find frozen in the stores will do very well with a glass of rose...

May we suggest pigs in a blanket, mini quiches, subways or sandwiches, shrimp cocktail, cocktail sausages, etc...

Attention Red Wine Lovers:

If you really can't get yourself to drink any pink wine, we have a solution: Try our fantastic Cuvee Vinum from the Chateau La Colombiere. This Southwest wine from the Fronton AOC is made with 100% Negrette. It is a very fruity, smooth, and refreshing wine perfect for BBQ, poultry, and more. Best of it all? You can enjoy it chilled just like a rose!



Our Latest Reviews

Stephen Tanzer's
INTERNATIONAL WINE CELLAR

Here are the latest press reviews for our wines...

93 pts 2006 Domaine des Florets Gigondas

Dark red. Extremely seductive nose offers a kaleidoscopic bouquet of fresh red berries, flowers, Asian spices and minerals; smells like a topnotch Chambolle-Musigny! Sweet and impressively energetic, with precise strawberry and raspberry flavors, medium body and fine, silky

tannins. An utterly effortless, graceful example of Gigondas.

90-92 pts 2006 Domaine Jerome Gradassi Chateauneuf du Pape Rouge

Youthful purple. Explosively perfumed nose offers luscious aromas of strawberry, raspberry preserves and anise. Round and juicy, displaying supple red fruit flavors, gentle tannins and a long, suave finish. Tannins build with air but don't detract from the sweet fruit. Very sexy stuff.

Summer 2008 Release.

89+ pts 2005 Domaine Jerome Gradassi Chateauneuf du Pape Rouge

Bright purple. Exotic red berry and cherry scents are complicated by baking spices and fresh lavender. Bright, tightly wound red fruit flavors carry effortlessly through a long, spicy finish. I'd bet on this gaining weight and power with a few years' aging.

Current Release

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