

HFW HALF CASE

MAY 2020 ROSE

FABRE EN PROVENCE 2018, COTES DE PROVENCE, FRANCE \$14.99 Provence is arguably THE quintessential place for Rose. Whether sipping on a glass overlooking the d'Azur or on your own patio, Provencal Rose is all about the place and experience. This wine represents Provence is the best way- light florality, soft fruit, sharp acid. Best enjoyed on its own as an aperitif or with cheese (it is French, after all), Fabre en Provence is an easy drinking, beautifully colored, well structured Rose that is sure to please your summer palate. 40% Grenache for structure, 40% Syrah for drive, and 20% Cinsault for trademark citrus florality.

OSMOTE ROSE OF CABERNET FRANC 2018, FINGER LAKES, NEW YORK \$14.99 Making wine in the Finger Lakes is an opportunity for winemaker Ben Riccardi to return home and contribute to the fabric of the region. Ben feels that by adding to the viticulture of Upstate New York, Osmote is helping to ensure that central New York remains a vibrant, green ecosystem and that the Finger Lakes water stays protected by the green filters of the vine rows. This should maintain a natural state around the lakes, so that future generations can grow up much the same way he did. 100% Cabernet Franc provides aromas of cherry and frutti di bosco with a slight herbal edge.

SCARPETTA FRICO ROSATO 2018, IGT TOSCANA, ITALY \$12.99 Italy is synonymous with wine. Just the name conjures images of intense Barolos and indulgent Brunello di Montalcinos. As Italy is almost ALL coastal it stands to reason they make spectacular Roses! Frico Rosato is a light bodied rosé made from the indigenous varietals Sangiovese, Canaiolo, and Ciligiolo. These home grown grapes of Tuscany are the perfect foil for a great, light bodied rosé. Their natural high acidity, crisp, tart cherry, and herbaceous all create an ideal Tuscan rosé. This one is a 'sunny day in May on your patio with friends' kind of wine!

R. STUART 'LOVE, OREGON' 2018, WILLAMETTE VALLEY, OREGON \$18.99 Oregon endured hot, dry summer in 2018, and even drifting smoke from wildfires in other regions. Winemakers started to worry. While the summer was hot and dry, timely rains and cooler fall temperatures led to lovely fruit! As the soil here is mostly Jory, and the site is cooler than most, the bright acidity is at the perfect spot- balanced with depth and flavor. Zesty lemon and honeydew, with a touch of strawberry shortcake, are found on the palate, making this wine ideal to pair with summer fare. Crab cakes, watermelon and feta salad, and grilled asparagus would set this off!

DOMAINE HOUCHART 2018, COTES DE PROVENCE, FRANCE \$12.99 Yes, two Provence roses in the same six pack but here's a few reasons why. Although from the same place, technically and stylistically these wines are completely different. This blend is your standard Provence iteration- Grenache, Syrah, Cinsault- although Cabernet Sauvignon is blended in to the **cuvee** (term for 'blend'). Cabernet provides solid structure and depth which is often lacking in Provencal favorites. This wine should be served WITH food. Darker roses lend themselves to hearty food pairings. Grill some kabobs or serve with fresh burgers poolside for best results.

SEAN MINOR 'FOUR BEARS' 2018, CENTRAL COAST, CALIFORNIA \$14.99 A relative 'new comer' to wine (label was created in 2005) Sean Minor has worked hands on with his dedicated team to create the best California wine possible. This wine is produced using the classic saignee method allowing the juice to skin contact for about 24 hours. The juice then is "bled" from the Pinot Noir tank before fermentation begins and inoculated on its own in a separate tank. Refreshing flavors of ripe strawberries and fresh cut watermelon mingle with delicate aromas of rose and bright cherry.