

Wine Spectator

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SEASONAL ENTERTAINING

6 Valentine's Day Wine Picks and Pairings from Our Editors

We're treating our loved ones to some of these classic and surprise pairings for sparkling rosé, Pinot Noir, Sauternes, Port and more. Plus, 11 recommended recipes!

■ Feb 9, 2021

Sparkling Rosé and Berries

Wine pick: **DOMAINE CARNEROS Brut Rosé Carneros 2016**

93 points \$44



WS Review: Refined yet festive, offering gorgeous aromas of rose petal, strawberry and watermelon that lead to crisp, steely flavors, with a hint of graham cracker on the long, lingering finish. Drink now. 7,160 cases made. From California. — Tim Fish

Sparkling rosé is the quintessential Valentine's Day drink for me. From its romantic color to its crisp and festive flavors, it sets the right mood. Blush bubbly is also a refreshing alternative to the dark and sweet wines often paired with the holiday's essential chocolates. And if you pour one of these pink wines alongside fresh berries or a berry-based dessert, the combination sings.

Chocolate-covered strawberries are an obvious and easy choice with this brut from Domaine Carneros. I also recall a molten chocolate cake with raspberry sauce I enjoyed a few years ago. The sauce emphasized the fruit's fresh flavors, rather than its sweetness. The cake was wantonly rich, so a fresher sauce made it a better match for sparkling rosé. — T.F.

Related recipe: Panna Cotta with Berry Sorbet

