

HOW EBERLE WINERY MAKES A ROSÉ THAT YOU CAN FEEL

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We'll get to the legend of the pink cow in a minute, but first we want to ask you this: Can you name two rosé wines you drank last year that you can't wait to have again now that it's warmer? Can you name one? Our guess is that most people can't, even though Americans now spend spring and summer awash in rosé. The problem is that too many taste alike. They're pleasant, generally inexpensive and often refreshing. And certainly there's nothing wrong with any of that. But if you've come to expect nothing more than that from your rosé, you're setting the bar way too low. Demand more!

We've tasted a few recently that crossed a higher bar. And we had one that knocked our socks off, making us rush to the phone to ask the winemaker: How the heck did you do that? The ones we've enjoyed demonstrate again that good rosé can be made from many grapes and in many regions. Here are some to look for that might be surprising:

WENTE VINEYARDS **"NIKI'S" PINOT NOIR ROSÉ** (Arroyo Seco, Monterey) 2018

Lovely pale-salmon color, 100% Pinot. Light on its feet and so crisp John thought, favorably, of a focused Sauvignon Blanc. Great sustainably grown fruit that's tightly wound, with mouthwatering acidity. It's better closer to cellar temperature than chilled. This inaugural release, conceived by viticulturist Niki Wente, from the family's fifth generation, and made with her cousin and winemaker Karl, is impressive. \$30 from the winery and in 20 states soon.

WENTE
VINEYARDS

