



Dry rosé wines are produced all around the world in many wine regions using countless varieties of red grapes. Rosé wines have been the fastest growing category of wine consumed in the last few years. Rosé wine brands in the USA are growing rapidly.

What is not to like? Savoring the flavors and aromas of red grapes in a chilled glass on a beautiful patio is my idea of a great happy hour.

And these are not your Grandmother's White Zinfandels!

The most well-known rosé wine brands come from Provence in the South of France. Provence rosé history goes back to Roman occupation of the region in the days of Julius Caesar. Some of the wines were called "claret" for being such a clear red/pink color.

In the 19th century tourists started to flock to the Cote d'Azur to go swimming in the Mediterranean sea on those beautiful beaches and would relax afterwards with a chilled glass of rosé. These local wines became a symbol of glamour, leisure, and summer.

But, rosé is now a year-round wine and pairs so well with many foods ranging from light cheeses and seafood to grilled meats. And, it hails from many winemaking regions of the globe.

Watch Tricia's Rosé Tasting Reviews



Napa Valley, California Rosés



The Napa Valley is the USA's most famous wine region. The billboard in front of the Robert Mondavi vineyards declares "Welcome to this world famous wine growing region – Napa Valley." "And the wine is bottled poetry," quotes Robert Lewis Stevenson, who spent his honeymoon in the Napa Valley. 3.85 million annual tourists see this sign as they travel north on Napa Valley's busy Highway 29 seeking their next wine-tasting location.



Michelle Baggett, Alpha Omega Winery patio, courtesy of Alpha Omega

Alpha Omega Winery has the perfect setting for wine tasting. The fountains near the outside tasting area offer a lovely venue to sit and watch the sun set over the Mayacamas Mountains on the Valley's west side. In this picture co-owner Michelle Baggett sits sipping the Alpha Omega Reserve Rosé in front of their iconic fountains. Don't miss a chance to taste Alpha Omega Winery's wonderful reserve Chardonnay and highly acclaimed Cabernet Sauvignon wines while you are there.

The Alpha Omega Reserve Rosé is made from a single vineyard red grape blend of 66% Cabernet Sauvignon, 32% Malbec, and 2% Merlot grapes, giving this wine the signature aromas of bright cherries, strawberries, rose petals, and vanilla. It is made by the traditional Saignée method. Alpha Omega rosé has garnered my highest ratings and sells for \$80. I have enjoyed the Alpha Omega Rosé wine brand over many vintages for many years.