

# BARREL SELECT

*Because there is a difference!*

## Its time to ... THINK PINK

**It's never too early to THINK PINK.** While there is plenty of cheap pink available that rivals white zinfandel, Kermit Lynch has the market cornered on the true pink juice that makes believers out of the nay Sayers and separates the men from the boys in the wine world.

### **Saint Martin de la Garrigue 2007 Rosé - Languedoc**

Saint Martin de la Garrigue is one of the loviest properties in the south of France, and has made some of the best value wine in the area. Winemaker Jean Claude Zabalia is one of the most respected vintners in the area and his 2007 Coteaux du Languedoc Rosé is a great success. The wine is 50% saignée and 50% direct press, and is a blend of 50% Cinsault, 25% Grenache and 25% Syrah. The colour is perfection, not too dark, not too light and the aroma is neither too fruity nor too earthy. It's a brilliantly made wine and one of Bruce Neyer's (National Sales Manager for Kermit Lynch) personal favs. The fruit is fresh, lively and delicious, full of berries and peach blossoms. It's a textbook example of what a gifted winemaker looks for in a rosé.

### **Mas Champart 2007 Saint-Chinian Rosé – Languedoc**

St. Chinian was one of the first towns in the Northern Languedoc to attain 'Cru' status and Isabelle and Matthieu Champart's small domaine there has always been regarded as the top property in the appellation. The St. Chinian Rosé that Isabelle produces (Matthieu runs the farming side of the operations) is 100% press rosé and is a blend of 60% Syrah, 20% Mourvèdre and 20% Cinsault in 2007, all of it from steeply terraced hillside vineyards in the western-most reaches of the Languedoc. It's cold temperature fermented in stainless steel tanks, aged on the lees for 90 days, settled then lightly filtered and bottled. In 2007 it underwent a natural malo-lactic fermentation, so it's a pale pink in color, intensely fruity and crisp and fresh with a long, complex finish. It has surprising aging potential. Less than 300 cases were produced, one of KL's smallest production properties for rosé.

### **Domaine de Fontsaite 2007 Rosé Gris de Gris – Languedoc**

100% saignée rosé produced from the following blend: 60% Grenache, 15% Syrah, 10% Mourvèdre, 10% Carignan, 5% Cinsault. Their vines are mostly old, averaging about 35 years of age, and sit on a rocky hillside just south of Pézenas, in the western Corbières. The wine is fermented in chilled, glass-lined tanks for about two weeks, then settled and racked once before given a light fining. The malo-lactic fermentation is blocked so the color is bright pink and their wine retains the necessary acid for its textbook crisp, fresh delicacy. The aroma is perfumed and grapey, the wine is soft as the alcohol is invariably low -- around 11.5% -- and the finish is smooth and round. Bruno Laboucarie's family was one of the first to employ temperature control in their rosé production and the estate has always been looked upon as an industry leader as a result.

### Patrick Bottex NV Vin du Bugey-Cerdon "La Cueille" Rosé - Savoie

Vin de Bugey Rosé is from Cerdon, a mountainside town in the pre-Alps near Savoie in eastern France, near the Swiss border. Winemakers there regularly sell 80% or more of their production locally to the hoards of thirsty tourists that visit the area year round for its beauty, serenity and world class skiing. The wine is made from 80% Gamay and 20% Poulsard grown at 7000 feet on craggy hillsides in areas too steep to work other than by hand. It's a light pink rosé, fermented to 8% alcohol and left with about 1.5% residual sugar, and has the distinction of being the wine selected by the KLWM staff for their annual spring employee party. At the Kermit Lynch Berkeley retail shop, it's affectionately known as 'Vin de Boogy', we call it adult soda pop – either way it's pure pleasure! Kermit refers to it as the ultimate wine for self indulgence. It's crisp, refreshing and lightly sparkling. Although labeled as non-vintage, the current wine for sale is exclusively from the 2007 vintage.

### Trinquevedel 2007 Tavel Rosé - Provence

Château de Trinquevedel is owned by the deMoulin family and Guilhelm DeMoulin, a soil engineer by academic training, is the fourth generation in his family to look after these vines and the cellar. Tavel is one of the oldest appellations of France and was authorized as an AOC at the same time as Chateauneuf du Pape, in the mid 1930's. It is an appellation that allows only for the production of Rosé, all of it is press, given there is no red wine needing a saignée. The blend is always 50% Grenache, 25% Cinsault, 20% Clairette and 5% Syrah. It's from the southern Rhône in the Department of the Gard, on the west side of the Rhône River, near Uzés. The soil is rocky so yields are kept low. Classic Tavel tends to be full bodied and darker than rosé from other regions. The 2007 Trinquevedel Rosé is deep pink in color, full bodied and robust, bone dry and palate friendly. It tends to be the most flavourfull of all bottlings of rosé and this is very much the case with the 2007 Trinquevedel. If you need to use the word 'complex' to describe a rosé, use it here.

### Copain Saisons des Vins, 2007 Les Printemps Rosé – Napa

In the tradition of the great regional village wines from France, Copain produces a series of wine under their second label, Saison des Vins. There are four wines, one for each season, emphasizing varietal correctness, and coinciding with the climate and season. The 2007 Rosé is 90% Pinot Noir, 10% Grenache and is representative of Spring as weather starts to warm. Light salmon coloured and refreshing. Aromas and flavours parallel each other. Strawberry, cherry and citrus flowers draw you into this crisp, clean and lively rosé.

		Vtg	Pack Size	Licensee \$	Non Licensee \$
KSMROS0772	Saint Martin de la Garrigue	2007	12x750	\$15.36	\$17.45
KMCROS0772	Mas Champart Saint Chinian	2007	12x750	\$20.78	\$23.66
KFSCOS0772	Fontsainte Gris de Gris	2007	12x750	\$18.49	\$21.04
KPBBGC0772	Bottex NV Vin du Bugey	2007	12x750	\$24.06	\$26.84
KTQTVS0772	Trinquevedel Tavel Rosé	2007	12x750	\$23.27	\$26.50
ECPRSS0772	Copain, Saison des Vins Rosé	2007	12x750	\$19.35	\$21.56

Please contact your Barrel Select Sales Associate for more information or to place an order.

Prices Subject to change without notice.

Prices are per bottle, net of GST.



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