

Yukon Liquor Corporation

Featured Rosés

A rosé wine is pinkish in color and produced using one of three different methods: grape skin contact, saignée or blending. The pinkish hue can range from pale pink or orange to nearly purple depending on which grapes are used and which technique the winemaker chooses to employ.

The result is a wine that is light and refreshing, often with strawberry, red cherry, crisp apple flavors with light floral notes.

Rosé's popularity is on the rise as savvy wine drinkers have discovered that many of these pink wines fall into the definitively "dry" category. Today, the trend has shifted towards drier rosés with some of the most popular grapes being Crignan, Syrah and Grenache.

Always served chilled. Often served as an apéritif. Rosé wines are perhaps the most versatile, food-friendly wine around. Rosés can be paired with a variety of foods including; crisp cobb salads, savory seafood dishes, grilled fish and BBQ chicken. An ideal accompaniment for a warm Thai salad, or a spicy Asian stir fry. Rosés even pair well with light caramelized desserts!



Adobe Organic Reserva Syrah Rosé 2009 - Chile #248781 \$16.20

A light Chilean Rosé wine from the Adobe range. Deep petal pink, light strawberry and violet aromas. Zesty with juicy mouthfuls of rosehips.

Banrock Station White Shiraz - Australia #110882 \$12.95

Light rose petal in colour, the Banrock Station White Shiraz displays fresh lifted strawberry fruit with floral and jasmine aromas. The semi-sweet palate abounds with strawberry flavors and reveals a lovely zesty finish.



Bodegas Santa Ana Sparkling Malbec Rosé 2009 – Argentina #042580 \$17.20

A lively and fruit-forward sparkling wine showcasing a bright pink color, rich aromas and delicious flavor of strawberries with just a hint of baked bread. Refreshing, with persistent and fine bubbles.

JeanJean Syrah Rosé 2008 – France #355347 \$14.15

Expect a bright pink pleasing color. A fresh red fruit scented nose with medium spice and plenty of mid-palate dryness to keep you coming back for another sip. Very food friendly and big enough to work with chicken and meaty fish dishes.



Moderation is always in good taste!
La modération a bien meilleur goût!

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Pascual Toso Malbec Rosé 2009 – Argentina #250761 \$16.25

This is the full meal rosé with big spicy aromatic notes on the nose with bright cherry, watermelon and plum fruits. Look for a smooth sweet entry and warm long fruity finish. The weight and power suggest spicy barbecued meats would be a great match.

Gatao Rosé N/V - Portugal #399832 \$12.90

Pale raspberry color. Cherry, earthy, floral, mineral aromas. Light spritz, delicate, crisp, round palate with earthy, buttery, sour cherry, apple flavors. A delicate, fresh and dry style for any summer occasion.



Kim Crawford Pansy! Rosé 2007 – New Zealand #142992 \$17.05

Pansy! is a Kiwi ode to pink. Almost more Beaujolais at this point, the merlot/cabernet franc blend gets a dash of late harvest chardonnay to add some sweetness to the mix of earthy leafy berry fruit flavors.

Villa Teresa Rosé Veneto Vino Frizzante N/V – Italy #826875 \$17.90

Pale salmon color. Fresh fruity red fruit nose. On the palate you taste soft, candied cherry fruit flavors bolstered by the frizzante or spritz that keeps it light and fresh. Simple playful pink for a summer afternoon or evening al fresco meal.



Olivares Jumilia Rosé 2009 – Spain #803841 \$16.25

Deep, rich strawberry and fresh cherry on the nose, with bare hints of sage and dry herbs. On the palate, very consistent with the nose -- dry, with both fresh and deep dried cherries and strawberries followed by a long savory finish. There's minerality here too, hinting of mountain streams. A blend of 70% Monastrell and 30% Syrah. Complex and absolutely gorgeous.

Jackson Triggs White Merlot – Canada #619791 \$10.60

This wine is layered with fresh aromas and flavours of cherry, strawberry and spice combined with a touch of sweetness and a crisp, refreshing finish. It makes the perfect apéritif wine and marries well with grilled halibut, baby green salads, shrimp stir fry, or spicy Asian or Mexican cuisine.



Sumac Ridge Private Reserve Rosé VQA – Canada #273334 \$15.00

This Rosé is fresh and fruit-forward with a very aromatic nose. Fresh strawberry and cherry leap out of the glass with medium body and mild tannin. A perfect pairing with a variety of cold meats, mild to medium cheeses and olives. Alternatively, try a goat cheese salad with a strawberry vinaigrette.

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