

Rosé: “Little Miss Understood!”



Schloss Gobelsburg “Cistercian” Rosé

This Austrian rosé has enough structure to actually pair with a meal instead of just being “background drinking.” It works well with spring salads or lighter dishes where you’d normally reach for white wine but would prefer something with a bit of extra character.



La Spinetta Il Rosé di Casanova

A dry Tuscan rosé that pours easily and stays refreshing from the first glass through the end of the meal. It’s especially good with tomato-driven dishes or grilled vegetables, where you want something crisp without distracting from the food.



Chateau Gassier Esprit Gassier Cotes de Provence Rosé

Keep this one cold for nights when dinner is something like grilled shrimp or a tomato salad that gets tossed together without a lot of effort. It’s the kind of bottle that gets finished fast because it’s refreshing and everyone just keeps pouring.



Mont Gravet Cinsault Rosé

This is a straightforward Languedoc rosé made from Cinsault that delivers berry fruit and freshness without charging Provence prices. It works with weeknight pasta, a simple cheese board, or any time you just want something chilled and pink.



Domaine Bousquet Organic Rosé

This organic rosé from Argentina brings cherry fruit and fresh acidity to the table without any fuss. It works with sushi, ceviche, or grilled fish... anything light where you want brightness without the wine taking over.



Bonny Doon Vineyard Vin Gris de Cigare

Made from Rhône varietals in California, this rosé feels fuller in the glass than most, with a creamy texture from aging on lees (spent yeast that adds weight and body). It holds up to grilled chicken or tapas, when you want a rosé with some substance.

