

DIRECTORY OF WINERIES

STUART CELLARS

33515 Rancho California Road
Hours: 10am - 5pm
Info: Call (951) 676-6414
Web: stuartcellars.com

THORNTON WINERY

32575 Rancho California Road
Hours: 11am - 5pm
Info: Call (951) 699-0099
Web: thornntonwine.com

WIENS FAMILY CELLARS

35055 Via Del Ponte
Hours: 10am - 5pm
Info: Call (951) 694-9892
Web: wienscellars.com

WILSON CREEK WINERY & VINEYARDS

35960 Rancho California Road
Hours: 10am - 5pm
Info: Call (951) 699-9463
Web: wilsoncreekwinery.com

{NORTH SAN DIEGO}

BELLE MARIE WINERY

26312 Mesa Rock Road,
Escondido
Hours: 11am - 5pm
Info: Call (760) 796-7557
Web: bellemarie.com

DEER PARK WINERY

29013 Champagne Blvd.,
Escondido
Hours: 10am - 5pm
Info: Call (760) 749-1666

FALLBROOK WINERY

2554 Via Rancheros, Fallbrook
Hours: 10am - 4pm/Wkds by appt.
Info: Call (760) 728-0156
Web: fallbrookwinery.com

FERRARA WINERY

1120 W. 15th Ave. Escondido
Hours: 10am - 5pm
Info: Call (760) 745-7632
Web: ferrarawinery.com

ORFILA VINEYARDS & WINERY

13455 San Pasqual Rd., Escondido
Hours: 10am - 6pm
Info: Call (760) 738-6500
Web: orfila.com

TWIN OAKS VALLEY VINTNERS

735 East Mission Rd., San Marcos
Hours: 11am - 4pm
Info: Call (760) 471-9192

For a printable wine tasting map of Temecula and North San Diego wineries, visit MyUnderTheSun.com.

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EVERYTHING'S COMING UP ROSÉS

BY CINDY LEMOS



Growing up with a mom whose wine of choice was Sutter Home's *White Zinfandel*, I understand the shudder that passes through many a wine aficionado at the mere mention of a rosé (also known as blush) wine. Right or wrong (and here I make my case for wrongly so), rosés have earned a reputation for being a sweet pink wine not to be taken seriously. But today, the varietal's new, drier breeds and cool, refreshing taste—perfect for partnering with a variety of foods in ways that ordinary reds or whites can't—is making pink the wine to drink come summertime.

Traditionally, blush wine is achieved by crushing red wine grapes and removing the juice from the grape skins. (A red wine gets its depth of color by exposure to the skins after the crush.) Time spent with the skins varies depending on a winemaker's color preference for the final wine. In the case of a blush wine, this can be no time at all—resulting in a pale pink flush—to days, if a dense saturation of color is desired.

At Robert Renzoni Vineyards in Temecula, I recently discovered a blush wine sure to sway my mom to the boutique wine side! *La Rosa*, named after Robert's grandmother Rose, is a well-balanced, (read: *not* sickly sweet) wine bursting with flavors of strawberry, cranberry and pink grapefruit. Crushed from Sangiovese grapes, the wine exhibits a gorgeous salmon pink color resulting from 24 hours on the skins.

In contrast, Temecula Hills' blush wine *Vigeant* was made by mixing the Rhone red varietal Mourvedre together with the Rhone white Viognier. The resulting wine's crisp, fruity-spicy flavor reminds me of my year in Deutschland as an exchange student when my host family would make *bowle* by soaking strawberries in red wine for a day. Try *Vigeant* paired with spicy Thai or Spanish tapas.

The secret to enjoying a glass of wine on a hot summer day is good chilling. While this practice rejects such popular wines as Cabernet and Merlot, I recently came across a great, soon-to-be-bottled alternative for the red wine drinker. Although technically a white wine, Wiens Family Cellars' *Solace* presents a tropical nose (from the Viognier in its blend); a buttery character, hint of grapefruit and nice tannin structure (from its Chardonnay) and finishes with a delightful gumdrop flavor (from its Roussanne.) An incredibly versatile "bridge" wine, *Solace* is equally at home served with grilled rosemary-garlic game hens as it is with grilled tri-tip (sans salsa.)

...So find a shady tree, grab your favorite bottle of rosé and chill. There may be no better way to beat the heat this summer!



Cindy Lemos, a.k.a. "the WinoGal" is a wine aficionado and the former Sommelier at the Ahwahnee Hotel in Yosemite Valley. For more information on Cindy's private tasting parties and customized Wine Country tours, email Cindy at cindy@WinoGal.com or visit winogal.com.

