

# Review: 2022 Roses for Summer – Marietta Old Vine

## Rose and E. Guigal Cotes Du Rhone Rose



Summer is upon us, and it's been a hot one so far. Time to pour the rosé and chill. Today we are tasting two wines that both feature Syrah and Grenache, but from different locations, one from California and the other from France. Let's pull up a lawn chair, open them up, and give them a try.

**2022 Marietta Old Vine Rosé** – OVR shows some lovely complexity, but it is still a great summer sipper. Made from California old vine Syrah, Grenache Noir, and Grenache Gris grapes, the wine pours a deep salmon pink color in the glass. The nose shows bold fruit, including sweet strawberry, rhubarb, and peach. The sweetness on the nose is a bit heavy and has almost a Pez candy quality. Happily, the pronounced sweetness does not follow to the palate, which is quite dry yet still very fruity: strawberry and gentle rhubarb come first, followed by raspberry and flinty minerality. There is both a creamy mouthfeel here and some zippy acidity, making it super food friendly. Tasting it blind, I would have guessed this came from southern France, but it's a bit bolder than most rosés from Provence. It's a winner, and the price is right. **A-** / \$20 / [mariettacellars.com](http://mariettacellars.com)

**2022 E. Guigal Côtes Du Rhône Rosé** – 70% Grenache, 20% Cinsault, 10% Syrah. This is one of the classic summer rosés: widely available and always enjoyable. Pouring a dark, salmon hue, the rosé shows fresh strawberry and rose petal along with light salinity and a touch of minerality. There's medium acidity here, which helps it pair well with food, but it is also delightful by itself. As I made my way through the glass, the wine's flavors got bolder and more enjoyable. This is an affordable crowd pleaser for the summer months. **B+** / \$16 / [guigal.com](http://guigal.com)