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Raise a Glass to National Rosé Day, All Day on June 10

June 6, 2017

What better way to spend National Rosé Day than with a glass of the famously pink drink? Visit one of these local locations on June 10th and raise a glass (or two!) of rosé to National Rose Day.



Sip rosé in Rancho Santa Fe at **Ponstay's**. The new restaurant boasts a selection of more than 250 wines from grapes around the globe. The first rosé to be featured on their eclectic list is a sparkling Rosé of Gamay from the hill of Montmartre in Paris, France. This distinctive cuvee will decorate your table with an intense, bright pink color and tickle your tongue with delicate bubbles. Its red fruit aromas prepare your palate for the long-lasting flavor of red currant. While visiting, Sommelier Chris Sadelack eagerly welcomes questions about which light lunch faire to pair with this rosé.

Ponsaty's sister restaurant in Escondido, **Bellamy's**, hosts an impressive wine list as well. Their roses vinificate near and far as seen in their 2015 Rosé of Pinot Noir Levendi from Napa Valley and their Rosé Champagne Collet from the notorious Ay-Champagne, France. The Rosé of Pinot Noir Levendi, a popular choice among guests, has a surprising, savory element of spice while still being weightless making it a rosé to pair with heartier dishes like the Wild Boar Casserole. The Rosé Champagne Collet is the perfect bottle of pink bubbly to pour with friends. The aroma of creamy vanilla and taste tart raspberries pair perfectly with the Maine Scallops.

Ginger's, the swanky underground escape located below barley mash, secured a delicious rosé for their lounge. The color of Layercake Rose of Pinot Noir has aromas of passion fruit, pink grapefruit and dried rose petals with the slightest hint of dark chocolate and cranberry. The vibrant acidity is layered with pink grapefruit zest, rhubarb and pineapple that culminates in a bone dry, refreshing finish. Enjoy your glass upstairs while you devour the barley mash Shrimp & Whitefish Agua Chili. Packed with jicama, cucumber, serrano chili, red onion, cilantro, fresh lime juice and cinnamon chili oil, when paired with the rose, you'll have a surprisingly refreshing dish on a hot spring afternoon.

The Whispering Angel Rosé, by Chateau D'esclans, is featured on the menu at **WESTROOT** in Carmel Valley. Charming, refreshing and refined with plenty of juicy, enticing, strawberry and berry fruit flavors, this rose is best to drink on WESTROOT'S outdoor patio on a warm spring evening. Wine Wednesday is the perfect day to gather around the fire pit or belly-up to the window-size bar to enjoy the view with rosé in hand. You'll get half-off your rosé and all other wines, or sip a \$5 sangria while listening to live music.

Gris Blanc Rose by Gerard Bertrand is the lightest rosé on our list. The salmon colored, citrusy wine is found on the menu at **Osetra** in the Gaslamp. This rosé, coupled with any one of the vast number of fish dishes, will make for a delicate and delectable meal that will keep you in the pink. We favor the pan seared Jumbo Sea Scallops. Laid atop a soft bed of polenta, these tender scallops are topped with lobster, Tobiko caviar and finished with a hint of ginger and a graceful orange reduction. Everything's coming up roses with scallops and rosé.