Matthiasson's 2014 Rosé beats the heat

Refreshing pink wine is a palate pleaser

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I've recently come to terms with being a true blue (or should that be pink?) fan of Rosé. The quintessential backyard wine often gets a bad rap-either due to the long, sordid history of white Zinfandel or because of its blushing feminine tone. Regardless, tasty, refreshing and flavorful Rosés exist, many of which have recently passed through my lips due to the unrelenting summer heat. I've come to agree whole-heartedly with a colleague's sentiment: It's always rosé season in San Diego. The salmon-hued wine currently filling my glass is Matthiasson's 2014 Rosé made from Syrah, Grenache, Mourvedre and Counoise. I first enjoyed a glass at Village Vino in Kensington and the winemakers were kind enough to send me a bottle so I could get even more familiar with it. Right away the scent of orange blossoms intoxicates; minerality and a touch of pink grapefruit are found on the palate. That citrusy acidity is exactly what I love about this, and other, dry Rosés—it's thirst quenching without too much pucker. There is also a slightly floral essence, which matches the fragrance beautifully. While I enjoyed several glasses of this wine on its own, it has enough complexity to pair with food, though I'd keep it to lighter fare. Being that only a crazy person would turn on the oven in August, I'd pair it with a salad full of herbs, maybe a little goat cheese, and splash it with a light citrus-based vinaigrette. I must mention another favorite by Matthiasson: Its white blend, made predominantly with Sauvignon Blanc, was my first introduction to the producer and is slightly heavier than the Rosé with delightful creaminess balanced by acid. And if the temperature ever drops I plan to seek out its reds, with a Napa Cab, a Bourdeaux-like blend and more in its lineup. While the 2014 Rosé is sold out via Matthiasson's own website, Village Vino had it by the bottle and glass last I checked, and I found it via Kogodwine.com, a North County wine merchant. Fingers crossed I'll be picking up more very soon. Write to jenv@sdcitybeat.com and editor@sdcitybeat.com. Follow her on Twitter at @Jen_VT.