

# SHERBROOKE CELLARS

## loves to Think Pink

Record snowfalls in the winter of 2009/2010 have certainly got us wishing for warmer weather. Just the thought of Spring and Summer being around the corner have got us *thinking pink*. There's nothing we like better on hot days and warm nights than the fresh, fruity flavors of our outstanding Rosés. We're already planning what rose-colored hues will grace our picnic baskets, coolers and patio tables – are you? We hope the following offer will entice you to consider Sherbrooke Cellars for your Rosé section in 2010...reserve yours today!



### Mas du Fadan Rosé Ventoux 2009

\$120, 108/3, 96/5

Mas du Fadan, in the process of completing their organic certification, blends Grenache and Syrah from their Ventoux vineyards in the Southern Rhone in equal parts to create this enchantingly fresh, pale pink Rosé featuring delicate raspberry notes. One of the lesser known gems of the Becky Wasserman portfolio, this is a great, classic French Rosé!



### Pico Maccario Monferrato Chiaretto 2009

\$96, 88/3, 80/5

The Maccario family has been a Barbera expert for years. The latest addition to their Asti-area wines includes this charming Barbera Rosato blended with 15% Freisa for an extra touch of spice and structure. An enticing fuchsia color and loaded with bright cherry and strawberry flavors, this represents everything Pico Maccario stands for: refreshment, purity of flavor and great value.



### Pasquale Pelissero Rosato Nebbiolo "Crosé" 2009

\$160, 144/3, 136/5

Nebbiolo: yum. Rosato: yum. Nebbiolo Rosato? Fabulous! And, it's even more fabulous when it has a delicate rose-pink color, bright raspberry and wild strawberry flavors, and terrific freshness and balance. Don't miss this outstanding and elegant wine, the most "modern" bottling to come from one of Barbaresco's most traditional boutique producers.



### Jasci Cerasuolo d'Abruzzo 2008/2009

\$128, 120/3, 108/5

The southern region of Abruzzo has quietly made great Rosati for years, traditionally using their native thick-skinned, pulpy Montepulciano grape to make a translucent, scarlet-red wine from the very first pressing of the fruit. Jasci – certified organic since 1980 – leaves their grapes in contact with the skins for 12 hours in order to produce this robust, structured Rosato featuring rich cherry flavors. It is best drunk cool, not chilled, and is perfect with the grilled meats of summertime barbecues.