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at my house”

“Tavel-styled rosés in comparison, as well as a number of (not all) rosés made in California via the saignée method, are richer, fuller wines that can vary from light pink/raspberry in color to full on ruby. They can offer more fruit driven bouquets, additional texture and yet stay crisp and refreshing. There are no hard rules, but I generally pair this style with food, and they can even fill in for a Pinot Noir in some cases.”



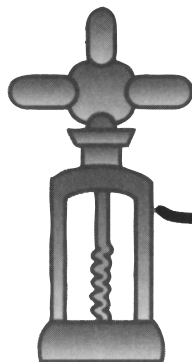
**TABLAS
CREEK
VINEYARD** 

DIANTHUS 2012

“More rich and substantial, with a Tavel level of richness and depth, the 2012 Rose Dianthus (60% Mourvedre, 25% Grenache and 15% Counoise) delivers lush cherry, strawberry and wild herbs like aromas and flavors as well as a medium-bodied, full-flavored palate that stays beautifully fresh and focused. It's a superb Rosé from California and while it will drink nicely for 2-3 years, it won't get beyond this summer at my house.

[Drink now-2013]”

90 points



Robert Parker's
Wine Advocate

Jeb Dunnuck – June 10, 2013