

**Ventana Vineyards****2005 Dry Rosado  
(Arroyo Seco)**

Rosé wine is out of the closet, and taking the world, at least the wine world, by storm. Long a top pick of sommeliers for end of shift drinking, these refreshing, fruity, soft, and straightforward pink wines slake the thirst and don't require intellectual engagement. After tasting and talking for hours on end, what could be better?

These days sommeliers, and, as it seems, the wine drinking public, are finding hundreds of new options in styles ranging from big boned and dry to fizzy and sweet. Books illustrate the differences and provide food pairing suggestions. For true fans there is even a new annual rosé wine convention!

Leave it to former Navy jet pilot [Doug Meador](#) and his wife Luann, owners of Ventana Vineyards in Monterey's prime Arroyo Seco AVA, to come out with a winner in the category – a bone dry, barrel fermented version made of 90% Grenache and 10% Syrah grown on the estate. Vivid salmon/cerise, the wine is medium-bodied and completely dry with notes of strawberry, lemon, lime, Bosc pear and yellow rose petals. Clean, refreshing, full, and crisp, this would be an excellent choice for fish tacos.

Reviewed June 18, 2007 by [Catherine Fallis](#).

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**THE WINE**

**Winery:** [Ventana Vineyards](#)

**Vintage:** 2005

**Wine:** Dry Rosado

**Appellation:** [Arroyo Seco](#)

**Grapes:** [Grenache](#) (100%), [Syrah / Shiraz](#) (10%)

**Price:** \$14.00

**THE REVIEWER****Catherine Fallis**

Founder and President of Planet Grape LLC, a company committed to bringing the joy of wine, food, and good living into the lives of everyday people, Catherine is creator of the "grape goddess guides to good living," a series of books, television presentations, seminars, and e-learning programs. The fifth woman in the world to become a Master Sommelier, grape goddess Catherine Fallis is still very much down-to-earth.