



Still & Sparkling, Dry Rosés  
From Three Countries  
Saturday, August 10th  
Trapp Family Lodge Wine Cellar

I've noticed a good deal of interest in dry Rosés the past few years.

There are two basic ways to produce a rosé, the first is to blend white wine with a little red. The second, more classic method, is to use red grapes only and pull the skins off before they impart much in the way of color, flavor, or tannins.

Rosés are wonderful with food and as a cool refresher.

Our wines this week are made from a variety of grapes.

We will taste three still Rosés and two sparklers, all dry.

Price is \$35, \$10 for children and non-drinkers (food only). Please call 802 253-5742 to place reservations, or sign-up online at the Trapp Family Lodge website. We begin @ 4:00. Please arrive no later than 4:45 to avoid losing your spot or feeling rushed. People come and go during the tasting which is an informal social format. We end at 6:00

Villa Viva, Côtes de Thau	2023
Chateau Montaud Côtes de Provence	2023
Steininger Cabernet Sauvignon Rosé, Österreich	2023
Calvet Crémant de Bordeaux	2021
Hillinger Pinot Noir Secco, Austria	NV