



Still & Sparkling, Dry Rosés
From Three Countries
Wednesday, May 24th
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 (food only). Please call or see the front desk to place reservations, 802 253-5742, 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

Laroque, Cité de Carcassonne	2021
Villa Wolf Pinot Noir Rosé, Pfalz	2021
Schlosskellerei Gobelsburg Cistercian	2020
Calvet Crémant de Bordeaux	2019
Hillinger Pinot Noir Secco, Austria	NV