

WINE RECOMMENDATION

**Huff Estates****2007 Rosé
(Prince Edward County)**

Huff Estates is one of many North American wineries to employ a French winemaker, in this case Frederic Picard, who is making his mark in a region that demands winemakers who excel at cool climate viticulture and oenology. Being French, Picard appreciates a good chilled dry rosé on a hot summer day. His deep pink rosé is made traditionally – it is not a by-product of bleeding off the initial press juice to make a more concentrated red wine. After destemming and crushing, some of the grapes are left to soak on their skins a short while before pressing in order to contribute greater depth of color and flavor from the Cabernet Sauvignon (40%) and Cabernet Franc (60%) grapes.

The kinship of these grapes with Sauvignon Blanc shows through in this wine, with its crisp clean acidity, pleasant herbaceous notes, and pink grapefruit aromas. Low alcohol (12.8%) and bright berry fruit make this a refreshingly fun patio wine, while tannins and flavors from skin contact give it a slightly serious nature. It's a southern French style rosé appropriate for matching with appetizers, as well as salmon, poultry, pork, simple grilled meats and vegetarian dishes. Only 800 cases were made.

Reviewed July 22, 2008 by [Craig Pinhey](#).

THE WINE

Winery: [Huff Estates](#)

Vintage: 2007

Wine: Rosé

Appellation: [Prince Edward County](#)

Grapes: Cabernet Franc (60%), Cabernet Sauvignon (40%)

Price: \$14.95

THE REVIEWER**Craig Pinhey**

Craig Pinhey is a professionally certified Sommelier, educator, wine judge, and wine writer. He is the provincial wine columnist for the *New Brunswick Telegraph Journal*, appears regularly on CBC Radio, and is a longstanding columnist for *East Coast Living*, *Progress Magazine*, [\[here\]](#) and *Aliant.net*. He prefers wines with mineral and earthy notes, distinct varietal fruit and regional character, and moderate alcohol so he can drink more of it.