

16 Best Rosé Wines to Celebrate Summer

This summer, we drink pink with the best rosé brands.



BY [LIZZ SCHUMER](#) Jun 1, 2020

Once it's open window season, you're probably also ready to trade earthy, tannic reds for lighter, more sprightly rosé wines. But just because it's pink doesn't mean rosé wine doesn't have just as much complexity and pairing power. Rosé wines can vary widely in intensity and sweetness, and great varietals come from just about every wine region in the world. The most popular rosés have the crispness of a white with a little of the same fruity richness you love from your favorite red. Serve them cold or lightly chilled for the most refreshing glass (or even in a [homemade popsicle](#)). Rosé pairs beautifully with everything from [grilling recipes](#) to fish to cheese platters, fruit, and those big [summer salads](#).

Most of the rosé we chose to feature here errs on the dry side, although each bottle has its own unique standout flavors and aromas. Some of them come in both sparkling and still varieties, and others are all bubbles. We also included a few canned options because it's summer and portability is key. While your rosé-drinking days might look a little different this year, we've got plenty of options to make sure what's in your glass feels great, no matter where you're drinking it.



COURTESY OF WINC

1

Summer Water (\$18)

This light, crisp rosé pairs perfectly with summer – it's right in the name. With strawberry, melon, and citrus flavors, try pairing it with seafood, salads, or all by itself.

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COURTESY OF CASTELLO MONACI

2

Castello Monaci Kreos Rosé (\$14)

Take a walk on the Italian side with this ruby-red rosé made from Puglia's Negroamaro grapes. It has a juicy, fruity flavor with a body that's almost as rich as a red, with a lovely floral aroma. It tastes great with summer pastas.

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COURTESY OF H&B

3

H&B Cotes de Provence Rosé (\$18)

Not only is the bottle beautifully 'grammable, this pale pink rosé has a delicate rose, cherry, peach, and strawberry taste. It's crisp, slightly acidic, and easy-drinking enough for an afternoon picnic.

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COURTESY OF SANTI

4

Santi Infinito Rosé (\$12)

This beautifully balanced rosé also hails from Italy, bringing a pale pink rosé with more punch than you'd expect from its appearance. Expect some wild cherry, strawberries, and ripe grapes that pair well with chicken and fish, salad, and (of course) pasta.

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COURTESY OF CHATEAU ST. MICHELLE

5

Chateau St. Michelle Rosé (\$15)

Don't let the French name fool you; this crisp, zesty rosé actually hails from the Columbia Valley in Washington. Expect light berry, citrus, and melon flavors that make it the perfect sipper alongside a cheese plate or with grilled fish.

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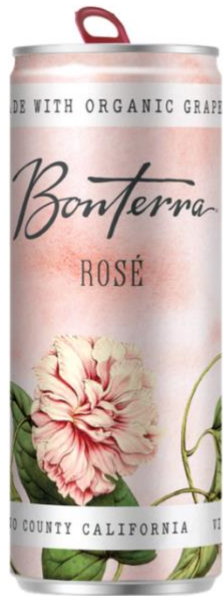
COURTESY OF ERATH WINERY

6

Erath Winery Oregon Rosé (\$14)

This Oregon rosé is made from Pinot Noir grapes and comes off fresh and satisfying. You'll notice apricot, melon, and tropical fruit flavors, as well as a floral aroma that will tickle your senses.

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COURTESY OF BONTERRA WINERY

7

Bonterra Rosé (\$18 for four)

Drink wine made in California from organic grapes with these pretty, portable rosé cans. Taste watermelon, some pomegranate, pineapple, and ripe peaches in this deliciously dry rosé. It pairs well with just about any picnic fare.



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COURTESY OF YES WAY ROSÉ

8

Yes Way Rosé (\$18)

For those of us who wish our French wine was a little more, well, pronounceable, look under the ombre cap. Yes Way Rosé is a classic French pink drink, with strawberry, citrus, and light cherry flavors. It's also a screw-top, so you can break open another bottle with no extra equipment.

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STEVE TEMPLE PHOTOGRAPHY

9

Underwood Rosé Bubbles (\$28 for four)

Dreams do come true: Oregon's Underwood rosé bubbles come in a can to fancy up your picnic, even if it's just on your living room floor. We love this one in a can or a bottle, with its effervescent bubbles, tart cherry and watermelon notes, and crisp finish.

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COURTESY OF JOEL GOTT

10

Joel Gott Rosé (\$15)

Hailing from the central coast of California, this light and clean rosé is just what summer needs. It's got both rich fruit flavors and a palate-cleansing crispness, for a wine that has enough fruity complexity for red fans with that acid bite that white drinkers love.

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COURTESY OF NOBLE VINES

11

Noble Vines 515 Rosé (\$15)

It's always after 5 o'clock with this central California coast rosé. It's got notes of Meyer lemon, raspberry, grapefruit and watermelon. The wine is named for the time the winemakers traditionally pause for a glass of this classic rosé. We suggest you do the same.

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COURTESY OF CASCADIAN OUTFITTERS

12

Cascadian Outfitters Rosé Bubbles (\$30 for six)

Just in time for Pride Month, this eye-catching sparkling rosé from the Columbia Valley tastes light, bright, and perfect for a celebration. It starts off crisp, with a little strawberry and melon, and ends just a tiny bit sweet. Best of all, portions of all proceeds go to the Greater Seattle Business Association Scholars Fund, the largest LGBTQ chamber of commerce in the country.

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COURTESY OF FESS PARKER

13

Epiphany Grenache Rosé (\$44 for four)

The first thing you have to know about Epiphany Grenache Rosé is that each can is two (yes, two) glasses. Now that we've got that out of the way, this Santa Barbara rosé tastes as good as it looks. It's acidic and refreshing, with notes of grapefruit, watermelon, and citrus.

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COURTESY OF SEGURA VIUDAS

14

Segura Viudas Brut Rosé (\$11 for three mini bottles)

With hints of currant, strawberry, and cherry, this softly bubbly rosé Cava tastes great with seafood, rice and pasta, and as a pre-dinner toast. It also comes in the cutest 187ml bottles, perfect for a socially distanced happy hour.

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COURTESY OF MINUTY

15

M de Minuty Rosé 2019 (\$28)

This classic rosé from the Cotes de Provence region is light, bright, and wonderfully smooth. You'll notice orange peels and red currant notes. Try it alongside French fare, grilled meat or fish, or as an appetizer beverage with crudité. Plus, this limited-edition bottle is pretty enough to save as a vase or to hold olive oil or salad dressing.

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COURTESY OF CHAMPAGNE HENRIOT

16

Champagne Henriot Rosé (\$75)

If you've got a birthday, graduation, or holiday to celebrate, this special-occasion rosé is the perfect popper. With a fruity, well-balanced flavor and lacy bubbles that feel like a party, any time.

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