



# Rose Revolution

By Robert Whitley

June 13, 2017  5 Min Read

In the near quarter century that I've been organizing commercial wine competitions, I have more than 60 under my belt, and the rose category has been one of my greatest disappointments.

Once upon a time, most of the rose wines entered were on the sweet side and of little interest to professional wine judges, so medals were few and far between.

Even as more interesting and complex dry roses were produced, the judges mostly shrugged at the category. But the times are a changin'. Witness the 2017 Critics Challenge International Wine Competition over Memorial Day weekend in San Diego.

More than 50 dry roses were entered, which seems to be a record to most of us involved with this 14-year-old competition that features prominent wine journalists as judges. In a stunning reversal from previous years, the judges awarded a total of 22 gold and platinum medals.

As executive director, I was happy to see the judges finally embrace rose. But I don't give my colleagues all of the credit for waking up to its beauty.

It seems there is a rose revolution underway. Consumers have caught on to the refreshing aspects of a clean, crisp dry rose. Producers have heard them and are bending the quality curve upward. And the wine journalists, aka wine judges, have noticed.

I had the opportunity to taste a number of the best dry roses at the challenge and can enthusiastically recommend most of them. Here are my 10 favorites, in alphabetical order:

JCB 2016 No. 5 Rose, Cotes de Provence AOP, France (\$24.99) — Seems like everything Jean-Charles Boisset touches these days turns to gold. Points awarded: 93