



No roses were harmed in the making of this hangover.

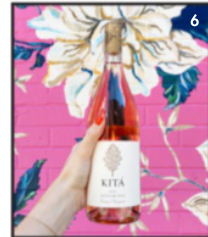
# rosé awards

Rosé all day, every day, forever and always, amen.



**1.**  
**BEST for spring**  
"It's affordable and corkless and it pairs well with cheese and bread on a sunny day. Imagine a slightly fizzy Kool-Aid. This is her." —ML  
**Broadbent Vinho Verde Rosé, \$10**

**2.**  
**BEST for summer**  
"When it's drippy, I need a fresh wine that makes hauling a cooler to the pool worth it. This gorge bottle has fruity flaves and finishes with notes of candy. CANDY!" —AO  
**Cote des Roses Rosé, \$15**



**3.**  
**BEST for fall**  
"Meet the perfect in-between rosé. The strawberry sniffs are summery, while savory notes give it weight for cold-weather festivities." —KB  
**Charles & Charles Rosé, \$15**

**4.**  
**BEST for winter**  
"Nothing will restore your will to live during the bleakest months like a chilled glass of this. It legit tastes like the beach: mineraly, light, and a teeny bit fruity." —JO  
**Minuty Prestige, \$30**

**5.**  
**BEST actual rosé candy**  
"It's been haunting gracing your Instagram feed for years for a good fucking reason: It tastes goooooood. You won't get drunk, but you will be the best party guest if you bring these." —SW  
**Sugarfina, Rosé All Day gummies, \$9**

**6.**  
**BEST rosé to make frozé with**  
"This bright, acidic, spicy wine was basically born to be poured into a blender." —SB  
**Kitá Grenache Rosé, \$20**



## HOW TO MAKE FROSÉ

Combine half a bottle of rosé, ¼ cup sugar, a handful of frozen strawberries, and a shot of vodka (for extra-fun times) in your blender, then blast until smooth. Pro tip: If it tastes a little like medicine, add a hearty squeeze of lemon.

**BRIGHT**  
When grape acid leaves your mouth feeling zesty.

**BLEND**  
When there's more than one type of grape in a wine.

**VARIETAL**  
The kind of grape used to make a wine.

**VINTAGE**  
The original year the wine's grapes were grown, aka the year on the bottle.

SOURCE: LESLEE D. MILLER, OWNER OF THE INTERNATIONAL WINE CONSULTING FIRM AMUSEE + NATIONAL WINE CLUB SIP BETTER



**Did you know?** Champagne is typically a blend of