



## 2016 Unionville Vineyards Hunterdon Mistral Rosé

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Unionville Vineyards
89	\$20	2017 - 2020	<b>From:</b> USA , New Jersey
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> Rosé
Mark Squires	31st Aug 2017	232, The Wine Advocate	<b>Type:</b> Table

The 2016 Hunterdon Mistral Rosé—an unusual blend for New Jersey— is 51% Cunoise (direct press, the other grapes saignée), 42% Syrah and 7% Mourvèdre. It is dry and comes in at 11.9% alcohol. This has fine acidity that zips through everything else. It even finishes with a little bit of tartness. Its pale salmon color is a little Provençal, but so is the rest of the package. It is a focused food wine that shows good structure and dry, serious flavors on the finish. The first pink from Unionville in some six years, this is impressive and distinctive. You will have to like acidity, though. It may age a bit, too, but that will not likely be its highest and best use.

**Sweetness:** Dry

**Type:** Table

**Variety:** Proprietary Blend