

Akron Beacon Journal

Lifestyle

Phil your glass: Three roses worth celebrating



The 2019 Mila Family Vineyards rose is one of the best I have tasted so far this year. [Phil Masturzo/Beacon Journal]

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National Rose Day is Saturday.

We can all use a glass of Inspiration. Especially in these crazy times.

Chateau de Berne Inspriation rose is just what we need. Captivating scents of fresh picked strawberries burst out of the glass.

It was game over when I paired this wine with French fries and boneless Parmesan wings from the Wing Stop. That's a comfort food pairing for sure!

This rose from Provence was even great with leftover perch from The Boulevard.

I really loved the hints of strawberry cream on the finish. It's not often that the pretty bottle matches the wine inside. Can't wait to pour myself a little more Inspiration.

Buy this wine at Mustard Seed Market Montrose; Krieger's Market; Market District Cuyahoga Falls, Solon and Green; Giant Eagle Norton Road, Kent Road, Fairlawn and North Canton; Top Shelf of Ohio and Buehler's Jackson Township, Home Buys Canton.

Scarlet Ladybird rose from Australia is named after a beautiful polka dotted predator that polices the vineyards of unwanted bugs.

This \$19.99 wine is an interesting blend of mostly cabernet and grenache, with a splash of pinot grigio added.

Fresh rose petals greet you when the top is unscrewed.

Winemaker Brad Rey emailed me a few food pairings that made this wine go from pretty good to pretty fabulous.

Manchego and goat cheese were both wonderful.

I made grilled shrimp with Sicilian lemon olive oil, ginger, and Sardegnian orange sea salt. A masterful pairing.

Rey also suggested fresh goat cheese on a crostini with olive oil and basil. Or, to keep things simple, enjoy a glass on the patio while munching on a few pistachios.

Buy this wine at Mustard Seed Market Montrose, Krieger's Market, Papa Joe's, Lake's Beverage, Top Shelf of Ohio Jackson Township, and by the glass at Thyme2 Medina, Old 97, and Lala's in the Lakes.

My favorite rose of the 2019 season has been Mila Family Vineyards' estate grown rose of grenache. This is the third rose made by Richfield couple Michael Oravec and Loretta DiChiro from their 55-acre biodynamic vineyard in Alexander Valley, California.

I have been sampling the wine with some of DiChiro's appetizer creations made from recipes published in her monthly newsletter for wine club members. The pairings are heavenly.

Sipping on the wine takes me back to the property that I have been visiting since 2012.

This \$38 bottle reminds me of the early morning photo shoots with the sun rising over the historic Ohio barn reconstructed on their property, seeing ranch manager Paco Mendoza surveying the vines on horseback before nightfall, and the peaceful view of the Alexander Valley from their mountaintop oasis.

That's my little respite until times are better and I can visit California wine country in person.

The beauty of wine is that it reminds us of friends, places, and good times shared.

This wine is only available online at <https://milafamilyvineyards.com/>

Here's the **address of a previous story** I wrote on Mila Family Vineyards and Michael and Loretta's journey: <https://tinyurl.com/y8tmbpq7>