



Wine Critic Reviews

2018 Purisima Mountain Vineyard Grenache Rosé

Wine & Spirits | By Patrick Comiskey, August 2019

Year's Best US Rosés

91 points

“From start to finish this is pure, forward grenache, with a salty top note adorning red plum flavors that are both sweet and tart. It's fresh and mineral, with a fine-grained finish.”

Vinous | By Antonio Galloni, September 24, 2019

90 points

“The 2018 Grenache Rosé Purisima Mountain Vineyard is another stellar wine in this range. Creamy and inviting, the Rosé has an extra bit of texture in this vintage that is quite appealing. A dollop of Syrah adds body and richness to play off the bright floral and red berry fruit. Drinking window: 2019 – 2023.”

Forbes | By Lana Bortolot, July 3, 2019

American Rosé: Pink, Patriotic and Pleasing

“Vacillating between salmon and coral pink, this wine also straddles the line between fruity and savory with cherry and watermelon notes, and tarragon and earthy herbs as the subtext. Terrific with a slight chill, this wine wants to be drunk with food—grilled meats and charred vegetables—and can drink well past the traditional summer season.”

VinePair | By VinePair staff, May 20, 2019

The 25 Best Rosé Wines of 2019

“This Grenache blend from California's Central Coast (specifically, Santa Barbara's Santa Ynez Valley) has a somewhat boozy, fruity nose, followed by lean and lovely structure. Its medium body and bright acid make it an excellent food wine at a reasonable price. “You can drink any rosé by the pool, but this I would bring to dinner,” one of our panelists said.”

VinePair | By Keith Beavers, May 17, 2019

A Rating

“This is a rosé with depth. On the nose you can enjoy notes of strawberries among floral hawthorn, and jasmine. There is also some underlying orange blossom and ripe melon, as well as a bit of mint. The palate is rich, and balanced by excellent acidity. This bottle is absolutely worth the \$20 and can hang on its own or with some grilled fish or poultry.”

Food & Wine | By Ray Isle, February 29, 2020

10 Pink Wines That Are Perfect for Winter Nights

“Steve Beckmen has been making impressive wine in California's Santa Ynez Valley since 1994. (He was also instrumental in making Beckmen the first biodynamically certified vineyard in Santa Barbara County.) This spicy, red cherry-scented rosé is a great introduction to his wines.”

Honest Cooking | By Annelise Mcauliffe, April 16, 2019

Wines Perfect for Every Type of Easter Dish

“We love serving seafood for Easter dinner. Paella is a great way to get a starch, a protein and even veggies into one easy dish that will serve a crowd. Check out this recipe for a spring paella, loaded with seasonal vegetables. This dry Grenache rosé is perfect with the light and heavy flavors of a paella. Its fruitiness will play well with so many dishes on the table and it will brighten up your tongue with its acidity.”

Malay Mail | By chef Mauro Colagreco, June 2, 2019

Celebrate summer with 10 roses from around the world, selected by three-star chef Mauro Colagreco

“Santa Ynez Valley’s Beckmen Vineyards benefits from a microclimate and terroir similar to that found in the Rhône Valley, making it a natural for Rhodanian transplants like the grenache found in this rosé. It does have a touch more tang than its French cousins, along with a featherweight finish, making it the perfect companion for shellfish.”

Naples Illustrated | By Mark Spivak, April 2019

It’s time for summer sippers

“Their 2018 Grenache Rosé (\$20) hails from Beckmen’s biodynamically farmed Purisima Mountain Vineyard in Ballard Canyon. It has a pale salmon color and a sexy nose with whiffs of spice and red fruits. It dominates the palate with good acidity, generous flavors of red berries and an assertive yet pleasing texture, displaying a great balance between fruit and tannin. The finish is long and seductively lush. There’s a lot of rosé on the market at the moment, both domestic and imported, but this one displays more style and substance than some other famous examples (did someone say Hampton Water?).”

Good Life Report | By Whit Cook, April 2019

The Real Rosé Season Starts Now

“A sophisticated, dry rosé with medium-pink hue, this is actually a blend of 87% Grenache and 13% Syrah. What I love about this wine is that it has the characteristics of a Provence style rosé that I like, but is more amplified. This is perhaps accomplished through their fermentation process which involves longer skin contact that imparts hints of tannin (not typical in most roses) and full, refined fruit flavors. Beckmen was one of the first wineries in Santa Barbara to bottle a rosé and is one of my favorite Rhone varietal producers in the area.”

Nittany Epicurean | By Michael Chelus, April 17, 2019

“This wine is mostly grenache (87%) blended with a small amount of syrah (13%). The fruit hails from Purisima Mountain Vineyard in the Ballard Canyon AVA. The grenache was destemmed, crushed, and cold soaked for 6-24 hours depending on the lot and the syrah was direct pressed. The grapes were then pressed to stainless steel tanks and cold settled for 48 hours. The juice was racked to neutral barrels (13%) and stainless steel (87%) after settling. The wine did not undergo malolactic fermentation and it comes in at 13.7% ABV. The wine showed a pale salmon color. Cherry, strawberry, watermelon, rose petals, slate and vanilla all arrived on the fruity and fragrant nose. Cherry, blood orange, raspberry, lemon and slate followed on the palate. The wine exhibited great acidity and balance, along with good structure and length. This wine would be a great aperitif on a warm afternoon. It would also pair well with grilled salmon.”

L.M. Archer | Reviewed June 29, 2019

Robe: Light coral robe.

Nose: Jolly Rancher watermelon candy, white nectarine on the nose.

Bouche: Lovely notes of stone fruit, red fruit, fynbos. (Though this area has some wild yarrow, these notes are more greenish, rather than yellow.)

PaperCity Mag | By James Brock, July 2019

Summer Wines That Surprise – Your Guide to the Best Drinking During the Hottest Season

“Beckmen’s Grenache Rosé was harvested in early October, and if your palate appreciates the spiciness the grape variety is known for, this bottle has your name all over it. Red berry, impressive acidity, and a lovely strawberry note. This wine paired well with spicy olive oil-poached salmon. Beckmen is certified biodynamic by Demeter.”

Nashville Scene | By Chris Chamberlain, May 9, 2019

California Wines Rule My World

“Despite the fact that Beckmen intentionally allows for extra skin contact prior to pressing, this rosé is surprisingly paler than the dark pink that you might expect from other commercial rosés. Just because it’s light-bodied doesn’t mean it’s not a complex wine, and I really enjoyed the subtle tannins hiding behind the berry flavors. Hints of pepper and vanilla were also pleasant discoveries that made this a fine accompaniment to the custard that I paired it with. If you can’t hold off until dessert, this wine would drink fine all by itself.”

Colorado Springs Gazette | By Rich Mauro, August 20, 2019

Wine Guy: Rosé is a favorite summer sipper around the world

“For Rhône fans, I recommend these from my tastings:

- Beckmen Grenache “Purisma Mountain Vineyard” (\$25), vibrant, sleek.”