

2018 Dry Rosé of Barbera, Clarksburg



History

This was a beautifully warm, steady vintage and the Barbera grapes from which we make this rosé were able to ripen perfectly this year.

Our dry rosé is made primarily from a block of Barbera that is specifically set aside for us to make rosé, from a great vineyard in the Clarksburg appellation where the hot days are mitigated by the cool breeze and fog rolling in from the San Francisco Bay. In 2018, the hot days resulted in a bit more color in the grapes than is typical for this vineyard, resulting in a bit more reddish-pink color rather than the pale salmon color from previous vintages. The wine has absolutely beautiful aromatics and a lovely velvety texture—perfect for summer picnics and BBQs.

Production

Since these grapes were picked exclusively for rosé, we were able to pick early to preserve acidity, and immediately load the grapes into our membrane press. Pressing rosés on their own (rather than “bleeding” the rose from a tank of red grapes) is a way to make the finest, most subtle rosés. We fermented the wine on its native yeast, to obtain a distinctive wine that reflects its vineyard terroir. The wine was fermented in stainless steel, and was quickly bottled to keep its freshness and bright fruit flavors. It is a perfect wine on its own as an apéritif, or will easily pair with light meals or even grilled meats.

Production Notes :

Varietals

95% Barbera
5% Grenache

Appellation

Clarksburg

Alcohol

13.8% by vol.

Aging

100% Stainless steel

Production

469 cases, 750ml

Release date

March 2019

Optimum time for consumption

2019-2023

Tasting Notes:

Color: Delicate pinkish red

Aroma: Cherry, pomegranate, dried cherries, hint of cinnamon, minerals.

Taste: Wild cherry and pomegranate fruit, velvety texture balanced by crisp acidity; highlights of cherry and earth in the midpalate and finish; and a long finish of slightly saline red fruit, minerals, and crisp acidity.