

2019 Dry Rosé of Barbera, Clarksburg



History

There is no other wine that is so perfect for a warm sunny day than a crisp, dry Rosé, and this one that we make from Barbera grapes is our perennial favorite.

The natural acidity of the Barbera grape lends itself perfectly for the production of rosé, and we are lucky to have access to 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. We reserve this vineyard specifically for rosé production, crushing the grapes directly to the press to make the wine's spectacularly beautiful pale salmon color. The wine has wonderful 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. We crush the grapes into bins to pick up a tiny bit of color, and about two hours later we 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

100% Barbera

Appellation

Clarksburg

Alcohol

13.5% by vol.

Aging

100% Stainless steel

Production

166 cases, 750ml

Release date

May 2020

Optimum time for consumption

2020-2024

Tasting Notes:

Color: Brilliant pale salmon

Aroma: Wild forest strawberry, Bing cherries, hints of mineral and spice.

Taste: Wild strawberry, 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.