DASHEE CELLARS

2020 Dry Rosé of Barbera, Clarksburg



History

This was a vintage for the record books, with record fires racing through the wine country and smoke covering many areas of the state. Luckily, our Barbera grapes are located in a windy spot that was not affected by the smoke, and we were able to pick the grapes when they were an ideal ripeness for making rosé.

This rosé is made from a block of Barbara that is specifically set aside for us to make this rosé wine, from a vineyard in the Clarksburg appellation where the hot days are mitigated by the cool breeze and fog rolling in from the San Francisco Bay. The wine has beautiful aromatics, a great acid balance, 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. During blending, we found that a small percentage of Grenache rosé helped with the wine's body and complexity. The wine was quickly bottled just 5 months after fermentation 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

91% Barbera 9% Grenache

Appellation Clarksburg

Alcohol 13.1% by vol.

Aging 100% Stainless steel

Production 200 cases, 750ml

Release date April 2021

Optimum time for consumption 2021-2025

Tasting Notes:

Color: Delicate pale orange-red

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