

## 2021 Dry Rosé of Barbera, Clarksburg



### History

The vintage of 2021 was a welcome change from the previous few vintages, with ideal weather (and no fires!) for ripening. These Barbera grapes from the Heringer Vineyard are located in a flat, gravelly vineyard with great weather conditions, 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 hot days are mitigated by the cool breeze and fog rolling in from the San Francisco Bay. The wine has beautiful pale color, great 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 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

100% Barbera

#### Appellation

Clarksburg

#### Alcohol

11.5% by vol.

#### Aging

100% Stainless steel

#### Production

155 cases, 750ml

#### Optimum time for consumption

2022-2026

### Tasting Notes:

**Color:** Delicate very pale salmon

**Aroma:** Strawberry, pomegranate, minerals, dried cherries

**Taste:** Wild strawberry and pomegranate fruit, firm acidity; velvety texture; strawberry and earth in the midpalate and finish; and a long finish of slightly saline red fruit, minerals, and crisp acidity.