

2022 Dry Rosé of Barbera, Clarksburg



History

The vintage of 2022 was steady and warm, which allowed our Barbera grapes to fully ripen while maintaining their firm acidity. These grapes from Heringer Farms 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 for rosé, we were able to pick them at a perfect ripeness and on arrival at the winery we immediately destemmed and then loaded the grapes into our membrane press. We allowed enough skin contact to ensure a lovely salmon color and then began to press the grapes. 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.

Production Notes :

Varietals

100% Barbera

Appellation

Clarksburg

Alcohol

13.0% by vol.

Aging

100% Stainless steel

Production

169 cases, 750ml

Optimum time for consumption

2023-2027

Tasting Notes:

Color: Pale salmon

Aroma: Wild cherry, pomegranate, minerals, dried cherries

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