

2024 Dry Rosé of Barbera, Clarksburg



History

We love to make rosés from the Barbera grape varietal, because Barbera has the delicate fruit and firm acidity that lends itself both as a stand-alone aperitif or as a great wine for a Spring or Summer BBQ.

The Barbera from Heringer Farms is grown 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 Barbera 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 drinking on warm days and as an accompaniment with a wide range of foods.

Production

Since these grapes were picked for rosé, we were able to pick them at a perfect ripeness. On arrival at the winery the grapes are gently destemmed and pressed in our membrane press. We allowed enough skin contact to ensure a lovely salmon color. 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

13.4% by vol.

Aging

100% Stainless steel

Production

207 cases, 750ml

Optimum time for consumption

2024-2029

Tasting Notes:

Color: Pale salmon

Aroma: Wild strawberry, pomegranate, minerals, dried cherries

Taste: Strawberry 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.