



ROSATO DI PALMINA SANTA BARBARA COUNTY, 2004

Although consumers in the United States are just now beginning to embrace “pink” wines again, throughout the rest of the world rosé wines are sought out during the warm seasons. And throughout Italy, and particularly in the coastal areas, a good dry Rosato is a prized bottle of wine. Botasea is such a wine – a delightful, well-made dry rosé that will change many Americans’ opinion about pink wine.

This is the third vintage of Botasea. The wine is solely made by Chrystal, who first introduced the wine and her concept in 2002. “Botasea” is a word in the Venetian dialect which means “little barrel” and this “little project” of Chrystal’s was first conceived when she was a student in Italy and dreaming of making a beautiful and delicious Rosato. And this pink wine not only provides pleasure to those who drink it, but helps a good cause as well. A portion of the proceeds of each bottle of Botasea goes to fund breast cancer research. And each bottle sold online includes the Pink Bracelet so that you can visibly show your support for this cause.

The grapes for the 2004 vintage of Botasea hail from two unique vineyards in Santa Barbara County. The Zotovich Vineyard in the cool-climate Santa Rita Hills appellation provided the Barbera for the blend, while the Sangiovese came from the warmer Alisos Vineyard outside of the town of Los Alamos. The grapes were hand harvested at the end of September 2004.

Made from Barbera and Sangiovese, Botasea is a bone dry wine with a beautiful bouquet, crisp acidity, a firm fruit profile, soft tannins and a lasting finish. Both grape varieties were picked about one week earlier than those for Palmira red wines to preserve the crisp acidity desired in the Rosato. Chrystal made the wine by combining the harvested Barbera and Sangiovese, and then whole cluster pressing them together. The pressed juice was moved into the cold room in stainless steel barrels for four days to allow the fresh fruit flavors to integrate to the juice, then brought to room temperature and inoculated with yeast. Malolactic fermentation was inhibited; again to showcase the vibrant fruit flavors from these classic Italian grape varieties. The 2004 Botasea was bottled in February of 2005.

Botasea first delights the eye with its brilliant, deep pink color. Slightly darker than many rosé wines, the color hints of the depth of aromas and flavors to come. The wine’s bouquet is first of wild strawberries and rose petals, then wisps of citric peel and a hint of red plum. On the palate, the nose is confirmed with additional notes of red currants and watermelon along with a crisp and balanced acidity. Soft tannins are present on the pleasant, lingering finish..

As with all Rosatos, the wine should be served chilled. And although we love to enjoy this wine will relaxing on the patio on a warm summer day, the versatility and beautiful structure of this wine makes it delightful with food. The dryness, light tannins and snappy acidity of Botasea pairs well with shellfish (we like crawfish) and spicy dishes such as Mussels all Diavola. Only 90 cases produced.

