

PALMINA

At Palmina, wine is one component in a larger equation that includes art, food, science, family and community. Botasea di Palmina, a vibrant rosato wine, provides a clear understanding of this philosophy and drive. Botasea



is a dry rosé that Chrystal makes each year, testing and tasting grapes and juice to ensure it satisfies her palate and that of other fans of rosato wines. Not only is this wine delicious on its own, particularly on a warm summer day, but it has been crafted to be enjoyed with a meal. And at the same time that friends and family are enjoying this wine together at the table, Botasea is aiding in the fight against breast cancer with Chrystal's "Pink Wine for the Pink Ribbon" campaign. Botasea truly exemplifies the Palmina mission and spirit.

In Italy, and indeed throughout most of the wine producing areas of Europe, a well-made rosato/ rosé is a prized and sought out wine during the warm seasons. Classic pairings of pink wines and coastal foods are legendary. In the United States, wine aficionados are recovering from the stigma of the white zinfandel days, and are enthusiastically re-discovering pink wines as a delightful addition to their cellar and their table. Botasea di Palmina is such a wine that will delight the senses, quench the palate and reconfirm that pink wines are back!

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. But 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 through the Susan B. Love Foundation.



The wine is almost too beautiful to drink – a dark rose color with light ruby highlights glints through the glass. The deep hue of the wine suggests that the wine is complex and full of character, confirmed by aromas unleashed by the first swirl. The wine's bouquet is both delicate and forward, with fresh-squeezed cherry juice and rose petals being joined by notes of orange peel and a hint of allspice. A silky texture coats the palate, leading to remembrances of pomegranate, ripe summer rhubarb and plum pie. Botasea is a bone-dry rosé and full-bodied wine with a refreshingly crisp and balanced acidity, complemented by elegant hibiscus tea-like tannins on the pleasant, lingering finish.

The 2005 version is a blend of 20% Barbera, 50% Dolcetto and 30% Nebbiolo, each chosen for its contribution to the final cuvee. Chrystal whole cluster pressed the grapes together and then placed one half in stainless steel for a long, cool fermentation to showcase the pure characteristics of the blend. The remaining wine was fermented and aged in neutral oak puncheons to elongate the impressive tannins in the Nebbiolo. To preserve the vibrant fruit flavors of these classic Italian varietals, malo-lactic fermentation was inhibited. Bottled in February of 2006, only 325 cases were produced.

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