

# PALMINA

## 2007 Botasea Rosato di Palmina



**A pink wine for the pink ribbon.** Since 2002 Chrystal Clifton has crafted a beautiful pink wine in the classic Italian method that not only complements a fine meal or a lazy day, but also helps find a cure for breast cancer. A portion of the proceeds from each bottle of Botasea are donated to the Susan B. Love Foundation to fund research into finding a cure. Cheers to all our mothers, daughters, sisters, nieces, aunts and girlfriends!

While a university student in Italy, Chrystal immersed herself not only into her art studies, but also into the food and wine culture of her adopted country. She quickly understood the delights of a dry rosato – a prized wine that complemented food and company in Italy – and dreamt of someday making such a wine. This “little project” was nicknamed “Botasea”, which translates to “little barrel” in the Venetian dialect. And true to her resolve, Chrystal has crafted such a wine. Botasea Rosato di Palmina is classically Italian but with a bit of California verve!

The 2007 vintage of Botasea is comprised of 50% Dolcetto, 30% Nebbiolo and 20% Barbera. Added to that spice cabinet of grapes are the layers of

interest added by two grape growing regions, with grapes grown at the Honea Vineyard in the Santa Ynez Valley complemented by a bit of Dolcetto from the Zotovich vineyard in Sta. Rita Hills. Specifically designated for Botasea, the harvested grapes were those first ripe red grapes of the vintage, the clusters individually chosen from each vine and then hand picked at approximately 20-21° brix in September of 2007.

After an initial cold soak of 36 hours on skins to extract color, flavor and soft tannins, the grapes were whole cluster pressed in the time-honored way of making a great rosato. Each lot was transferred to neutral oak barrels for six months until the final blend was decided and created in the early months of the new year. Strictly non-malolactic to preserve the freshness and essence of each grape varietal, the wine was bottled in a screw top finish in February of 2008 to preserve its fresh and vibrant personality.



A deep rose color foretells of the depth and character of the wine, with a swirl in the glass releasing a cornucopia of fruit and floral notes. Rose petals, orange peel, and remembrances of wild strawberries on a warm summer day first enchant. Red plums, rhubarb and currants meld with raspberry and those fine, soft tannins of an iced hibiscus tea to tease and refresh the palate. This is a full-bodied, bone-dry rosé with lilting acidity, complex and layered red fruit and elegant, soft tannins, all finished with lingering notes of dried strawberry. Beautiful on a summer day, delightful with a gathering of friends as an aperitif and astounding as a foil and complement to spicy foods!

Just 220 cases produced.

### PALMINA

1520 E. Chestnut Court ~ Lompoc CA 93436  
tel: 805.735.2030 ~ fax: 805.735.2693 ~ email: [info@palminawines.com](mailto:info@palminawines.com)  
[www.PalminaWines.com](http://www.PalminaWines.com)