

PALMINA

2008 Botasea Rosato Santa Barbara County



2008 just might mark the finest Botasea Rosato from winemaker/owner Chrystal Clifton to date. And this gorgeous rosé wine is not only seriously delicious, but also lends its color and appeal to a greater cause.

When Chrystal was attending the University of Bologna, she dreamt of creating a pink wine that could be compared to the rosés of Italy. A wine that was not an afterthought or a casually made quaffer, but one that was like those in Italy. Crafted for foods, seriously made, dry and fruit-laden. Released in time for spring and summer foods, picnics and cafés, but also a wine that would continue to evolve over its lifetime. Back in California, Chrystal was able to realize her winemaking dream but also decided to utilize the dark pink color of the wine to raise awareness of a “pink cause” – the fight against the ravages of breast cancer and the hunt for a cure. “Botasea” is a word in the Venetian dialect that means “little barrel”, and Botasea the wine was first launched in 2002. Botasea is a very limited release, and Chrystal’s “little dream” that became a reality. A percentage of the profit of the wine is donated each year to the Susan B. Love Foundation for breast cancer research.

With each vintage, Botasea Rosato becomes more and more refined. The grapes for each of the three components (Dolcetto, Nebbiolo and Barbera) are each hand harvested early in the vintage. As the grapes ripen for their respective red wines, an early pick of the first, ripe clusters are chosen for Botasea, which provides both a fruit richness and low alcohol to the final blend. As ripeness is determined and the grapes picked, they are brought to the winery and whole cluster pressed to stainless steel tanks where they undergo a slow, cold fermentation to preserve the aromatic and fruit profile of each varietal. Once the blend is determined (50% Dolcetto, 30% Nebbiolo and 20% Barbera in 2008), the new wine is aged for a few months in neutral French oak puncheons before being bottled in the early months of the new year, and released in time for springtime foods and Mother’s Day.

A gloriously dark salmon/rose color with magenta highlights almost sparkles in the glass. This is a wine that is as refreshing as a white wine and as serious as a red. Beautiful strawberry and maraschino cherry aromas waft from the glass. Surrounded by hints of rose petals, the wine refreshes the palate with a yin-yang of red plum, mulberry and watermelon juxtaposed with orange peel and fresh garden tarragon. Soft and dusty tannins are nicely balanced with crisp acidity and rich berry/cherry fruit. Enjoy with brunch, a good book and/or spicy foods. And drink each bottle with the knowledge that you are also helping to find a cure.