

PALMINA

Botasea 2009 Rosato di Palmina



The spirit of Palmina is exemplified in Chrystal Clifton's Botasea. This beautiful pink Rosato is a food wine to be shared with friends and family – as an aperitif or as a delicious complement to a meal. It's a summertime wine, reflecting Palmina's love of seasonal changes and the rhythm of nature. It's crafted in a classic way of Italy and composed of the great Italian grape varietals grown in Santa Barbara County.

Chrystal first dreamt of making a classic and beautiful pink wine when she was a student at the Università di Bologna. Back in the States, she first introduced this “little project” in 2002 and named the wine “Botasea”, which is a Venetian word that means “little barrel”. She wanted to make a delicious wine that paralleled those classic rosatos she enjoyed in Italy, but she also wanted to evoke the “pinkness” of the wine for a greater cause. Released each year near Mother’s Day, this wine is dedicated to the women in our lives. Raise a glass in celebration!

The 2009 Botasea Rosato is a blend of Dolcetto, Nebbiolo, Sangiovese and Barbera. With a desire and determination to keep the wine light in alcohol and lively on the palate, Chrystal harvested the grapes at their first moment of ripeness from both the Honea Vineyard in the Santa Ynez Valley and the Zotovich Vineyard in Sta. Rita Hills. This assemblage of Italian varietals, combined with the micro-climates from the two appellations adds interest and complexity to the finished wine. The grapes were whole cluster pressed, then fermented in barrel before being transferred to neutral oak puncheons for six months of aging and to elongate the tannins in the Nebbiolo. This is a seriously made wine that has structure, backbone and body as well as the fresh, sprightly flavors of a refreshing rosato resulting from the winemaking process.

A dark amaranth pink color with translucent coral edges, brilliantly shining from the glass is the first impression of the character of this wine – this wine has depth! A swirl brings forth a bouquet of floral notes of rose petal and wild strawberry and a reminder of watermelon hard candy. A taste sensation occurs at the first sip, with a refreshing and lively acidity leading to a palate-pleasing silky texture, notes of summertime rhubarb and fresh raspberry, along with red plum and a hint of hibiscus tea. The 2009 Rosato di Palmina leaves lingering notes of wild berry and a hint of spice on the refreshing, clean and graceful finish.

Serve chilled just to cellar temperature to fully enjoy the aromas and flavors of Botasea. Delightful as an aperitif, this wine pairs beautifully with spicy food, barbecue, picnic lunches or just a good book on a warm summer day.

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