

# BOTASEA

## 2010 Botasea Rosato Santa Barbara County

*Botasea* is a word in the Venetian dialect that means “little barrel”. In Chrystal Clifton’s vernacular, it also meant “little dream”. When Chrystal was attending the University of Bologna, she dreamt of creating a pink wine that could be compared to the beautiful rosés of Italy which she was enjoying so much while a student. 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, fate brought Steve Clifton and Palmira into Chrystal’s life, and she set to work making her *Botasea* dream a reality. The 2010 Rosato is the eighth release of this beautiful pink wine.

The grapes for each of the three components (Dolcetto, Nebbiolo and Barbera) are each hand harvested early in the vintage. As the grapes ripened for their respective red wines, an early pick of the first, ripe clusters were chosen for *Botasea*, which provided both a fruit richness and low alcohol to the final blend. As these first red grapes of the vintage were picked, they were brought to the winery and whole cluster pressed to stainless steel tanks where they underwent a slow, cold fermentation to preserve the aromatic and fruit profile of each varietal. Once the blend was determined (50% Nebbiolo, 30% Dolcetto and 20% Barbera), the new wine was aged for a few months in neutral French oak puncheons before being bottled in early spring of the new year, and released in time for the new foods of the season - and of course for Mother’s Day!

The first impression is visual, as *Botasea* is a glorious shade of coral and glistens in the glass with ruby highlights that meld to a translucent light pink on the edges. A swirl brings forth a true bouquet – subtle floral notes of rose petal and wild strawberry, a hint of tangerine and a fresh mineral reminder of a rocky beach. A taste sensation occurs at the first sip, with a refreshing and lively acidity leading to a palate-pleasing silky texture, notes of summertime watermelon, rhubarb and fresh raspberry, along with a hint of pluot. The 2010 *Rosato di Palmira* leaves lingering notes of wild berry, citrus peel and a hint of allspice 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. Our featured recipe is *Palmira’s Twisted BLT*.