

# PALMINA

## TASTING NOTES



## 2013 BOTASEA ROSATO DI PALMINA, SANTA BARBARA COUNTY

*Crisp, hints of basil, kaffir lime, blood orange, watermelon*

This is a beautiful wine, with a deep yet delicate pink color that seems to glow! It is almost too pretty to taste, but a swirl proves that there is more here than looks.

Serve chilled just to cellar temperature to fully enjoy the aromas and flavors of Rosato: Dolcetto (50%), Barbera (25%), and Nebbiolo (25%). Dolcetto adds softness, Barbera acidity, Nebbiolo structure.

From the first vintage in 2002, \$1 of every bottle sold has gone to Breast Cancer Research.

*350 cases produced*

### THE CRAFT

Each of the three varietals are harvested earlier in the season to ensure the finished wine is bright, crisp and lower in alcohol. The grapes are whole cluster pressed at the winery into cold stainless steel tanks, where each varietal undergoes a slow fermentation to dryness. This patient method captures the varietals' aromatics and flavor. The blend is determined, then returned to neutral French oak puncheons to integrate before being bottled in the early spring of the new year.

### FOOD PAIRINGS

Botasea is a beautiful aperitif and pairs well with grilled vegetables, pork and cured meats.

### THE BLEND

Started by Chrystal in 2001, this label is dedicated solely to rose', or rosato. Chrystal wanted to create a rosato that was refreshing and bright but with the structure of a red wine. For that reason, she chose to use Dolcetto for its lush fruit character as the backbone (50%), Barbera for its great color and acidity (25%) and Nebbiolo for its tannin, structure and aromatics (25%).

### DRINKING WINDOW

Rosatos are made to be drunk young and released just in time for summer. However, Botasea has both the structure and acidity to age well for an additional 3-5 years.

