



2011 BOTASEA ROSATO SANTA BARBARA COUNTY

Ah, Botasea, che bella! It is wonderful when dreams come true, and Botasea is a “little project” that Chrystal dreamt of making when she was a student in Italy. “Botasea” is a word in the Venetian dialect which means “little barrel” and this “little idea” of Chrystal’s was her dream of making a beautiful and delicious Rosato. Her first release was made at Palmina in 2002, and she has continued to refine and define Botasea as a wine that is as refreshing as a white and as serious as a red. That it sports such a cheerful and vibrant deep shell-pink color tells that it is also friendly, approachable and meant to be enjoyed in a variety of settings; as a perfect aperitif, an accompaniment to spiced dishes, on a picnic or while relaxing on a Friday afternoon at a favorite bistro.

To ensure a refreshing crispness and to keep alcohol levels low (just 12.5%), each of the three varietals in Botasea Rosato (Dolcetto, Nebbiolo and Barbera) are harvested early in the growing season. In a very meticulous and careful way, clusters that ripen a bit earlier than others on the vine are hand harvested for Botasea, leaving the remaining clusters to continue to ripen for their respective red wine designations. These red beauties are then whole cluster pressed at the winery to cold stainless steel tanks, where each

varietal undergoes a slow fermentation to dryness. This patient method captures the perfume, the varietals chosen lend a rich fruit-character, and the early pick brings the crisp, natural acidity to each. A blend is determined (in 2011 50% Dolcetto, 25% Nebbiolo and 25% Barbera), then returned to neutral French oak puncheons to integrate before being bottled in the early spring of the New Year.

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. Rose petal and wild, just-ripe strawberry aromas mingle with dried orange peel and hints of cherry juice. Brisk and refreshing to the taste buds, summertime watermelon, raspberry, mulberry and peach notes lead to refined tannins reminiscent of red rhubarb and garden spice of mace and sage. Flavorful nuances of hibiscus and red plum linger on the uplifting and zesty finish. Dreamy.

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 **Spicy Red Pesto with Shrimp**.

