

# 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 three of the great Italian grape varieties grown in Santa Barbara County. And Botasea gives back to the community by aiding in the fight against breast cancer.

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. And so a portion of the proceeds from each bottle of wine is donated to the Dr. Susan Love Research Foundation to help find a cure for breast cancer, under Chrystal's "A Pink Wine for the Pink Ribbon" campaign. Released each year on Mother's Day, this wine is dedicated to the women in our lives. Raise a glass in celebration!

With the 2006 vintage of Rosato di Palmina, there was another interesting "twist". Chrystal was nine months pregnant with her son Luca when this wine was being made, and so it was under her supervision during maternity leave that the wine was blended and finished. A blend of 50% Dolcetto, 30% Nebbiolo and 20% Barbera, the grapes were harvested at the first moment of ripeness from the Honea Vineyard in the Santa Ynez Valley and the Zotovich Vineyard in Sta. Rita Hills. This assemblage of Italian varieties, combined with the micro-climates from the two appellations adds interest and complexity to the finished wine. The grapes were whole cluster pressed together, then fermented in barrel before being transferred to neutral oak puncheons for six months of aging and to elongate the tannins in the Nebbiolo. The 2006 Rosato di Palmina was bottled in March of 2007 in a screwtop finish, making it a perfect wine for those summertime picnics!



The first impression is visual, as Botasea is a glorious shade of rosy pink and sparkles in the glass with ruby highlights that meld to a translucent coral pink on the edges. A swirl brings forth a true bouquet – floral notes of rose petal and wild strawberry, a mere hint of freesia and a wisp of vanilla bean. A taste sensation occurs at the first sip, with a refreshing and lively acidity leading to a palate-coating silky texture, notes of summertime watermelon, rhubarb and fresh raspberry, along with red plum and strawberry preserve on toast. The 2006 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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