

# 2015 BOTASEA, ROSATO DI PALMINA

## THE CRAFT

AVA : Santa Barbara County  
FERMENTATION : 100% Native Yeast  
AGING : 5 months  
BARREL : 100% Neutral French Oak  
BOTTLED : March 2016  
ALCOHOL : 12.5%  
PRODUCTION : 525 cases  
SRP : \$22/bottle

## THE STORY

If a wine could embody structure, energy and passion it would be Botasea. A pink wine that was not only refreshing and light like a white wine, but also had the structure and body of a red wine.

The wine is released every Spring, in time to kick off those late night dinners and barbecues that are just around the corner with the change in season.

Since the inaugural vintage in 2002, the Botasea project has sought to help raise awareness about breast cancer.

## THE BLEND

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 Sangiovese (Fiore Vineyard) for its tannin, structure and aromatics as the backbone (40%), Dolcetto (Walker Vineyard) for its lush fruit character (30%), and Barbera (Walker Vineyard) for its great color and acidity (30%).

## TASTING NOTES

Dried strawberry on the nose. Crisp, aromatic hints of basil, kaffir lime, blood orange, and watermelon on the palate.

## FOOD PAIRINGS

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

