Barbera & Aglianico Rosé  2019

Estate Bottled

Kelsey Bench - Lake County

Grown at 1450’ elevation on red, obsidian-strewn volcanic soil resulting from Mt. Konocti’s violent upheaval in the Mayacamas runout, this deep red rosé combines bramble apple-berry goodness with a tip of the hat to the dark rosati of Abruzzo.

**Vineyard:** The Barbera half was planted in 2004, Aglianico in 2003. These are portions of the blocks that ripen ahead of the main blocks, so we picked them earlier for rosé.

**Winemaking:** This was a fun one, since in a way it is just a standard bleed-off rosé made from ripe red grapes, unlike our other two dedicated rosés. The trick was getting the Aglianico portion with a touch of tannin, bramble and spice. About 45 days of fermentation to go dry. It also went dangerously reductive and stinky, needing lots of air to stabilize before bottling. Very un-rosé like.

**Vintage:** 2019. Lots of rain, more than double “normal average” with an inch falling in June! It even rained lightly three times before the end of the season, practically Tuscan. July and August were very hot, taking us from two weeks late to on time in those two months. The temperature rollercoaster was a good thing in macro however, even though 10 days without electricity at the winery was challenging. Cold nights came fast after the hot early season. From mid-September on things were gloriously mild with cold nights and days kissing 85F over and over again. A year to pick on acidity in the end.

**Label Image:** “But of the Green Lyon of Fools, this we say, that from it with a strong fire is drawn Aquafortis, in the which, the aforesaid Philosophers’ Lyon of the Mineral Stone, ought to be Elixirated, and assumes its Name. Raymundus saith, it were better, or safer, to eat the Eyes of a Basilisk, than that Gold, which is made with the Fire against Nature.  
And I say also, that the things from whence the same Aquafortis is drawn is green Vitriol and Azoth: i.e., Vitriol Natural, not Artificial, viz. the droppings of Copper, called also Roman Vitriol, Roman Gold, by many of the Philosophers, from the abundance of its noble Tincture, the which Tincture must be fermented with common Gold.”

A screenshot of a cell phone

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**50% Aglianico saignée**

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Aged in 2 neutral barrels for 6 months aging

racked for bottling,

no filtering or fining

bottled by hand on

5/01/2020

pH 3.39

TA 6.9gm/l

13.9% abv

50 cases produced

$25 MSRP