

Prima Rosa

Barbera

2019 | YAKIMA VALLEY



100% Lonesome Springs
Vineyard Barbera Rosé



TECHNICAL INFORMATION

pH: 3.08

Titrateable Acidity: 9.5 g/l

Residual Sugar: 6.38 g/l

Alcohol: 14.2%

Volatile Acidity: 0.13 g/l

340 Cases Produced



Prima Rosa is a Rosé from Lonesome Springs Vineyard and a collaboration between PCC's wine impresario Jeff Cox and Isenhower Cellars. Both Jeff and Brett Isenhower share a passion for cycling and for wine.

Jeff Cox and Brett discussed several potential wine grape varieties unique in Washington State for a collaboration. Both expressed an admiration for Barbera; the tangy, beautiful wine of Northern Italy. Colin Morrell, owner of Lonesome Springs Vineyard in Prosser, Washington joined the trifecta to provide the grapes. 2019 is the first vintage of the Prima Rosa Rosé.

Harvest and Winemaking

The Barbera was mechanically harvest with a Pellenc early in the AM on October 14 and a small dose of sulfur dioxide and ascorbic acid was added to prevent oxidation. On arrival at the winery the grapes were immediately pressed to tank and fermented with CVW5 *Saccharomyces bayanus* yeast. We stopped the fermentation at 6.38 g/l of Glucose+Fructose to balance the very high acidity.

After cold stabilization we added 0.5 pounds of bentonite clay for clarity and stability. Then the Barbera was cross-flow filtered and bottled.

Tasting

The Rosé has aromas of beeswax, red roses, lavender oil, ripe strawberries, and watermelon rind. The acidity is bright and mouth-watering and brings out juicy flavors of ripe strawberry, cherry, and plum with hints of green watermelon rind. The texture is beautifully balanced and the rosé finishes very long.

Ingredients and Additions

Beginning in 2019 we are listing all ingredients and additions on the back label. Our goal is honesty and clarity about how Isenhower wines are made. *Ingredients and Additions: Barbera grapes, yeast, organic nutrients, 15 mg/l of free SO₂ and 50 mg/l of ascorbic acid to prevent oxidation, and bentonite clay for clarity and stability.*

Thoughts on Barbera

When Jeff Cox suggested we make a Barbera Rosé I was initially skeptical. The grape from Northern Italy is notorious for its super high acidity and low pH and can be challenging to ferment and produce a balanced rosé. Fortunately the wine turned out juicy and delicious! We left 6.38 g/l of Glucose+Fructose to balance the high acidity. Plus the Rose is incredibly fresh and perfect for pool and beach parties. Serve with salty dried cheeses and charcuterie or vegan options like ratatouille and hummus.

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Isenhower Cellars | 3471 Pranger Road | Walla Walla, Washington 99362

www.isenhowercellars.com
info@isenhowercellars.com