

Prima Rosa

Barbera

2020 | YAKIMA VALLEY



100% Lonesome Springs
Vineyard Barbera Rosé



TECHNICAL INFORMATION

pH: 3.04

Titrateable Acidity: 8.3 g/l

Residual Sugar: 4.0 g/l

Alcohol: 14.3%

Volatile Acidity: 0.18g/l

586 Cases Produced



A Bit About the Wine

Prima Rosa is a Barbera 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 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 Morrel, owner of Lonesome Springs Vineyard in Prosser, Washington joined the trifecta to provide the grapes. 2020 is the second vintage of the Prima Rosa Rosé.

Harvest and Winemaking

2020 may go down as one of the best vintages of recent years. The spring was perfect as the vines had plenty of water in the soil and the summer was quite warm and dry which decreased berry size and concentrated flavors. The fall was nearly perfect except for the 10 days of smoke that hung over the Western US during the middle of September. The forest fires in N. California and Oregon may have lingering effects over certain wines from this vintage. The Lonesome Springs Barbera was Pellenc harvested on October 15 and pressed directly to tank. The Barbera was fermented in a stainless steel tanks and rested on the lees for 4 months prior to bottling. The 2020 Prima Rosa Barbera Rosé is super fun, juicy, and has terrific acidity balanced by a hint of sweetness.

The aromas are of violets, bing cherries, pomegranates, Rosè hips, and lavender oil. You will enjoy flavors of ripe and juicy cherries, pomegranate, and hints of purple flowers. The mouthfeel has explosive acidity with a long and tingly finish.

Tasting Notes

The 2020 Prima Rosa Barbera Rosé is super fun, juicy, and has terrific acidity balanced by a hint of sweetness. The aromas are of violets, bing cherries, pomegranates, rose hips, and lavender oil. You will enjoy flavors of ripe and juicy cherries, pomegranate, and hints of purple flowers. The mouthfeel has explosive acidity with a long and tingly finish.

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. It can be challenging to ferment because of high acidity producing an un-balanced Rosé. Fortunately the wine turned out juicy and delicious! We left 4.0 grams per liter of glucose & fructose to balance the acidity. The Rosé is incredibly fresh and perfect for pool and beach parties. Serve with salty dried cheeses and charcuterie or vegan options like ratatouille and hummus.

Ingredients & 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.



isenhowercellars



isenhowercellars



isenhowervino

isenhower

CELLARS

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

www.isenhowercellars.com