

# Prima Rosa

## BARBERA ROSÉ

2021 | YAKIMA VALLEY



100% Barbera Rosé  
Lonesome Springs Vineyard



### TECHNICAL INFORMATION

pH: 3.08

Titrateable Acidity: 8.0 g/liter

Residual Sugar: 0.14 g/liter

Volitile Acidity: 0.02 g/liter

Alcohol: 14.0%

722 cases produced



## Harvest and Winemaking

2021 was one of the warmest growing seasons ever. Accumulated heat units were at a near all-time high and were punctuated by a late June heat dome in the Northwest. Fortunately, Washington and Oregon avoided significant forest fire smoke events. The fall was typical for the Northwest; bright sunshine, warm days and cool nights, with a few rain showers. In all 2021 is a fabulous vintage.

The Barbera was Pellenc-harvested early in the morning of October 13. Once the grapes arrived at the winery, the juice was pumped to tank and the grapes were pressed. On average the grapes soaked on the skins for 6 hours. The wine was fermented in a stainless-steel tank with a yeast that produces copious amounts of esters and retains acidity. The Barbera rested on the lees for 3 months, was racked once, and bottled on March 5, 2022.

## Tasting Notes

Pale red strawberry hue. Aromas of rainier cherry, strawberry, watermelon rind, beeswax, dried pink flowers, and dusty sagebrush. The Prima Rosa tastes similar to the aromatics with flavors of tart cherries, strawberry, watermelon rind, and a hint of savory dried sage. The acidity is mouthwatering and brilliant! The finish is long

and very dry. This is the boldest and driest Prima Rosa. A tour de force Rosé.

## Origins of the Prima Rosa

Our Barbera Rosé is 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 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. 2021 is our third vintage of the wine.

## 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. After three years I have learned to let the beautiful acidity shine. This wine is fantastic!

## Ingredients & Additions

*Barbera grapes, yeast, organic yeast nutrients, 15 mg/l of Free SO<sub>2</sub> and ascorbic acid to prevent oxidation, and bentonite clay for clarity and stability.*



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