

# Prima Rosa

## BARBERA ROSÉ

2022 | YAKIMA VALLEY



100% Barbera Rosé  
Lonesome Springs Vineyard



### TECHNICAL INFORMATION

pH: 3.17

Titrateable Acidity: 7.6 g/liter

Residual Sugar: 0.05 g/liter

Volatile Acidity: 0.04 g/liter

Alcohol: 13.5%

426 cases produced



## Harvest and Winemaking

2022 was a year of contrast. The winter and spring was snowy and cold into April. The spring was wet and temperate. Summer arrived on July 4th and was brilliant through Halloween. The weather was warm and the sunshine was plentiful. Harvest started very late but was fast and furious until completion in the middle of November. Overall the fruit quantity and quality was excellent.

Lonesome Springs Vineyard Barbera was Pellenc harvested on November 1st. It is somewhat strange that our last grapes of the season is for rosé. On arrival at the winery the grapes were immediately pressed to tank. Following day the juice was racked and inoculated with CVW5 yeast, noted for producing high levels of fruity esters in the resulting wine. Fermentation was conducted at 70°F for two weeks until fermentation was complete. Then we added bentonite to stabilize the wine, filtered and bottled on January 26.

## Tasting Notes

The barbera has a salmon-orange hue. Initial aromas include ripe strawberry, apricot, and Bing cherry. There is a note of beeswax and dried herbs. The aromas have a lovely texture.

On the palate the Barbera is lovely. It is crisp with a dense core of fruit, including strawberry, cherry, and apricot. Very Pinkalicious!

## Origins of the Prima Rosa

The Barbera Rosé is from Lonesome Springs Vineyard and a collaboration between PCC's wine impresario Jeff Cox and Brett Isenhower. Both Jeff and Brett share a passion for cycling and Italian wine. They discussed several potential wine grape varieties that are unique in Washington State for this Rosé. Both expressed admiration for Barbera; the tangy beautiful wine of Northern Italy. 2022 is the fourth vintage of this wine.

## Thoughts on Barbera

Barbera is a unique grape to make rosé from. The grape is notorious for its high acidity and low pH and very late to ripen. It can be challenging to ferment because of the elevated acidity. I found a yeast that easily ferments under these conditions and produces round fruit flavor and texture in the Barbera rosé.

## Ingredients & Additions

*Barbera grapes, yeast, organic yeast nutrients, bentonite, and sulfur dioxide.*



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