

RELEASED FALL/WINTER 2023

NEGROAMARO ROSATO NV NO. 3

100% Negroamaro Rosato (55% 2020 + 45% 2021)
Dry Farmed · Bricarelli Ranch · Mendocino County
123 cases



TASTING NOTE

Bend the rules or break them entirely—consider this age-worthy expression your companion in all things convivial. Press the last rose petals of the season with aromas of almond wood, hearty herbs, and agave.

VINEYARD

Bricarelli Ranch, Ukiah, Mendocino County, 16-year-old head-trained, dry-farmed (non-irrigated) vineyard, farmed by us to organic principles (no pesticides, herbicides, or synthetic fertilizers); gravelly loam soils.

VINIFICATION

A non-vintage rosato blend of Bricarelli Negroamaro from 2020 (55%) and 2021 (45%), fermented and aged extensively in neutral oak barrique. The 2020 vintage, noted for being extraordinarily fruitful and concentrated, was pressed directly after hand-harvesting. The 2021 vintage was first gently foot-

tread and left on skins for 11 hours prior to pressing (a nod to the Italian-inspired “Vino di una notte” rosato technique we frequently employ). Leaving the grapes on skins provides extra structure to hold the strong core of acidity we naturally find at Bricarelli Ranch in Ukiah and increases the wine’s aging potential. For both vintages, the pressed juice was racked off heavy lees and then fermented and aged on fine lees in neutral oak barrique. At blending, the respective rosatos spent 24-months (2020) and 12-months (2021) months in barrel on fine lees and were then racked and blended together as a 5-barrel cuvée for an additional 6-months in neutral oak barrique before bottling. The wine was then aged for an additional 9 months in bottle before release. Unfined. Lightly Filtered.

MARTHA’S NOTE

This is our third non-vintage Negroamaro Rosato (NV No. 3), with a near equal split of fruit harvested from the 2020 and 2021 growing seasons (NV No. 1 was a blend of 2019/2020, NV No. 2 was split across 2018/2019/2020). The 2020 vintage, noted for being extraordinarily fruitful and concentrated, was pressed directly after hand-harvesting. The 2021 vintage was first gently foot-tread and left on skins for 11 hours prior to pressing (a nod to the Italian-inspired “Vino di una notte” rosato technique we frequently employ). Leaving the grapes on skins provides extra structure to hold the strong core of acidity we naturally find at Bricarelli Ranch in Ukiah and increases the wine’s aging potential.. Together, the blend reminds me of the sweet-acidity balance found in Riesling and is equally amicable to pairing with food (the creamy and earthy/herbal notes would go beautifully with ***). I also like to drink this wine without a big meal: served cool as an aperitivo and its standalone complexity shines, or when decanted for 30 minutes it can morph into a dessert-like nightcap.

AT BOTTLING

(February 2023): 12.5% alc/vol · Free SO₂ 4 mg/L, Total SO₂ 40 mg/L · Less than 1 g/L sugar (dry)

Martha Sloumen



All of our wines are fermented with native yeast and bacteria, are vegan, and have no additions beyond minimal effective sulfites for some wines, as listed.