

PALMINA

2010 Nebbiolo Sisquoc



AROMA

*Espresso, black molasses,
brown sugar & rose petals*

FLAVOR

*Blonde tobacco &
baking spice laced
around a tight core of
black cherry*

FOOD PAIRINGS

*Braised meats and stews,
roasted pork, poultry & squash*

*I cook with wine, sometimes I even
add it to my food.*

www.palminawines.com

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