



## **Barbera Alisos Vineyard, Santa Barbara County, 2003**

The red wine grape called Barbera is grown in many places worldwide, but it is perhaps most famous in wines from northern Italy. Barbera typically has some of the flavor characteristics of Syrah but with higher acidity, light tannins, deep garnet colors and medium to full body.

The Alisos vineyard is in the Los Alamos Valley about 5 miles east of the town of Los Alamos. The steep south-facing hills, low yields and cool growing conditions produce fruit that is superb, and result in wines that are flavorful and concentrated. The Barbera vineyard block was especially created for Palmina by grafting Barbera on to established vines; this is the first year that a Barbera from Alisos Vineyard has been released.

The grapes were picked in October and then fermented in a small open top bin for 28 days, while being punched down by hand four times per day. The juice was then put into two Croatian oak barrels, 1 new and 1 old for six months, when the wine was transferred to a single neutral puncheon, (a large 500 liter French oak barrel), where the wine stayed until it was bottled, unfinned and unfiltered, in August, 2004. Only 48 cases were produced.

A range of classic Barbera aromas and flavors, including redcurrants, dried figs and candied fruits with a dash of white pepper, cinnamon and Chinese Five Spice on the nose. The flavors of this full-bodied wine also include a smooth almost apply roundness and a hint of limestone and minerals.

The wine is enjoyable and ready to drink now, but will continue to improve over the next three to five years. While you could enjoy this wine by itself, it will really show itself off when paired with hearty food such as roasted duck in a fig sauce, or grilled lamb chops with port wine sauce.

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