



## **ALISOS**

### **Alisos Vineyard**

### **SANTA BARBARA COUNTY, 2004**

More than simply a blend of Sangiovese and Merlot, *Alisos* is Palmina's signature wine. The intent and extreme focus of this blend is to create a wine with style, concentration and structure using many of the techniques of the Veneto region of Italy. Since the very first days of Palmina in 1995, this wine has been produced from Sangiovese and Merlot. Beginning in 2001, the wine has been crafted from grapes from a single vineyard source - the Alisos vineyard located in the rolling hills near the town of Los Alamos, California. The steep south-facing hills, low yields, cool growing conditions, and meticulous farming of the vineyard have produced fruit that is superb. A reflection of our love of the Amarone style of winemaking, our *2004 Alisos* showcases the fantastic balance between the characteristics of Sangiovese and Merlot. We also feel the *2004 Alisos* is a wonderful expression of the singular soil in which the grapes were grown.

The winemaking for *Alisos* is incredibly time and labor intensive. After harvesting the grapes in the pre-dawn hours of October, ten percent of the Sangiovese was placed on traditional drying racks and air dried for 90 days. This is an ancient wine-making method called *appassimento* (drying of the grapes), and is most famously known with Amarone wines in the Veneto. The Merlot and the balance of the Sangiovese was vinified separately in small 4x4 fermenters and aged in neutral barrels for 10 months. In January of 2005, the dried Sangiovese was re-hydrated with one barrel of the Sangiovese wine, and then fermented until dry. These long months of winemaking are now rewarded, with three components (Sangiovese, Merlot, and *appassimento* Sangiovese) available for crafting the stylistic *Alisos* blend.

The seventy-five percent of Sangiovese in the blend contributes high-toned, bright berry notes, while the Merlot adds an earthiness - all brought together on the mid-palate. Aromas of dried raspberry and a smokiness are joined by the intriguing amarone smells. The first impression is of black plums, prunes, currants and wild blackberry, which are then joined by earthy Morel mushroom nuances, coffee and fine tannins. There is a lovely cherry finish, complemented by a hint of milk cocoa. The texture is much like the style of this wine - smooth, integrated and inviting. As with all Palmina wines, *Alisos* is made to be enjoyed with food. A pleasing acidic balance in the wine is a superb complement to rich foods. We particularly recommend this wine with hard cheese, rich sauces and meats that have a bit of marbling. Only 675 cases produced.