

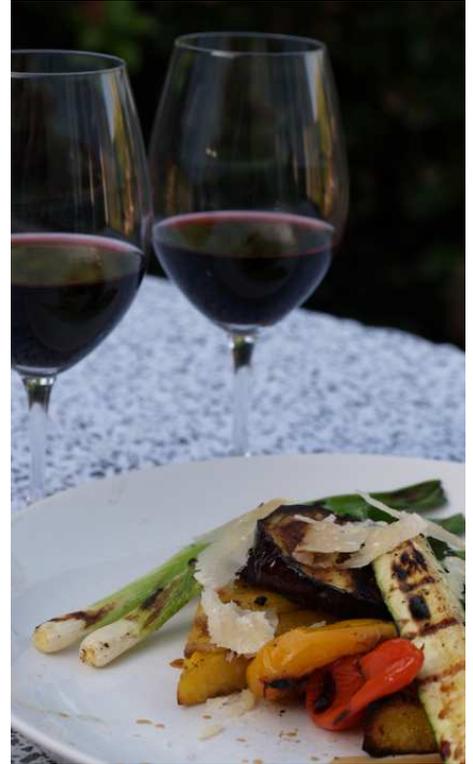
PALMINA

2005 Dolcetto

Santa Barbara County

Dolcetto hails from the Piemonte region of Italy and is perhaps as gregarious as the people who grow it. An early ripening and easy-going red winegrape, it is highly sensitive to soil type and climate which results in subtle differences in grapes from various regions. In the Piemonte, there are seven different DOC's for Dolcetto and here in Santa Barbara County, we are fortunate to savor the differences of "terroir" from two vineyards - the Honea Vineyard and the Zotovich Vineyard. Each contributes nuances to the 2005 bottling of this approachable and summer-perfect wine. The Zotovich Vineyard is located in the cool climate Santa Rita Hills and brings a darker fruit profile and lively acidity to the blend. The more eastern Honea Vineyard has a slightly warmer climate and lends red fruit notes and flavors and soft tannins to the 2005 Dolcetto.

The grapes were all harvested by hand and then de-stemmed upon delivery to the winery. Because Dolcetto has some lovely, soft tannins and spiciness in the skins, the grapes were cold soaked for a few days to extract these delightful characteristics. After primary fermentation had completed, the new wine was allowed to undergo malolactic fermentation to add a creamy and rich texture to the wine. Aged for 5 months in neutral oak barrels, and then married together in a final blend in stainless steel for one month prior to bottling, the wine was released just in time for summer barbecue season in June of 2006.



Translated as "the little sweet one", the Palmina version is bone dry and big! The wine is, however, made to be appreciated in its youth and is crafted to be enjoyed as it is in Italy - *da pronto bere* - a wine to drink now! The dark bluish-purple color of this wine foretells that this may be an early release red wine, but full of character and verve. Aromas of ripe, plush plums complemented by an underlying dusty earthiness and smoky notes invite a first sip. The nose is mirrored on the palates, along with a pleasing balance of moderate acids and dusty tannins and complemented by jammy flavors of a mélange of berries - blueberries, blackberries, mulberries and redcurrant. A nice vibrant finish with a hint of sour cherry and quince reinforces the reputation of "delightful Dolcetto" and offers an invitation to another taste along with a dollop of lively conversation and good company.

We recommend that you serve and enjoy the 2005 Dolcetto at cellar temperature, or for a refreshing summer wine, serve lightly chilled. We love serving it with grilled or barbecued anything!

Palmina ~ 1520 East Chestnut Court ~ Lompoc, CA 93436
tel: 805.735.2030 ~ fax: 805.735.9185 ~ info@palminawines.com
www.palminawine.com