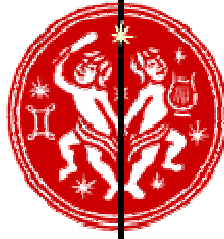


PALMINA



2005 Barbera Santa Barbara County

Barbera is a hardy and easy-going grape that is much beloved in the Piemonte region of Italy and indeed a part of everyday life there. It is a very old varietal, thought to perhaps be the “Grisa” grapes of medieval times and first documented as “Barbera” in the 1500’s. There is an old saying that the grape impersonates the character of the Piemontese who cultivate it – robust and yet unassuming. Barbera’s agreeable nature and adaptability to different soils and climates have made it a popular wine grape varietal in California as well as Italy.

A true representation of the microclimates within Santa Barbara County, the 2005 Barbera is a blend of grapes from Honea Vineyard (50%) in Santa Ynez Valley, Alisos Vineyard (35%) in Los Alamos Valley and Zotovich Vineyard (15%) in Sta. Rita Hills. Each adds a unique component to the stunning final blend – the young vines from Honea bring bright raspberry notes, Alisos provides a dark fruit base and Zotovich adds spicy notes of pepper and menthol as well as beautiful dark maroon color. The grapes from each vineyard were vinified separately and then placed into neutral oak barrels, one half of which were Slovenian oak and one half French oak from Gamba, an Italian cooper that crafts barrels from tight-grained French oak specifically for Italian varietals such as Barbera. The result is Old World/New World - a classically made wine in the Italian fashion that showcases the superb quality of grapes grown in Santa Barbara County.



A big wine that is bursting with bouquet, layers of fruit and delectable textures, the 2005 Barbera is also elegant and refined. It has “presence”. A garnet color with amethyst highlights shines in the glass, and the first swirl leads to aromas of blackberries, black currant and dried cherries. These dark berry notes are mirrored on the palate, and joined by interesting nuances of blood orange, a hint of wild strawberry and spicy components – Chinese Five Spice, white pepper and a suggestion of menthol. The wine is mouth-filling and yet refreshing, with a crisp acidity and a pleasing finish replete with soft mocha-like tannins. This wine is definitely one to be enjoyed with food, as it was designed to wake up your taste buds and provide pleasure during and after a meal.

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