

PALMINA

2005 *Undici*
Santa Ynez Valley



Undici is the focused result of a grape varietal, place, time and skill – all of which must be exactly right in order to produce a wine of elegance, style and table worthiness. Simply labeling this wine as Sangiovese would not impart the effort and attention to detail that makes *Undici* such a stunning food wine. The Sangiovese grape varietal can be traced back to Etruscan times in Italy, and yet those who farm this sensitive grape are still working to find that perfect combination of soil, climate and clone that will result in a wine of grace, balance and character. More than any other varietal, Sangiovese is very susceptible to terroir, demanding a hot climate, mineral-laced soils and careful cultivation. But when the right clones are planted to the right place, farmed meticulously and then vinified with knowledge and skill particular to Sangiovese, magic can happen in the bottle. These factors are all in alignment for *Undici* (*oon dee chee*).

Standing in the Sangiovese block at the Honea Vineyard, one can see the Eleven Oaks Vineyard just a few scant miles away in the Santa Ynez Valley's "Alamo Pintado Corridor", an area that is rapidly gaining recognition for the quality of Italian grape varietals. Selected Tuscan clones were grafted to the old vines of the steep, terraced hillside Eleven Oaks

Vineyard, a high density vineyard farmed entirely by hand. The younger Honea Vineyard was planted specifically for Palmina to rootstock and Sangiovese clones ideal for the varietal and site. The 2005 release of *Undici* is the inaugural blend of these two complementary and unique locations.

Care must be taken in the cellar to extract the characteristics of this rather temperamental grape. The wines from each vineyard were vinified and aged separately, with approximately 25% placed into new Gamba French oak barrels with the balance in neutral French oak. After eighteen months in barrel, the 2005 blend was created and allowed to integrate as a blend in barrel before being bottled in the Spring of 2007. A few months of bottle aging allowed the layers in this youthful wine to assimilate before being release.

Darker than the previous vintage, the 2005 *Undici* has a scarlet, cinnabar hue alight with ruby accents. A spicy nose of violet, plum, rose petal and cedar with a hint of menthol is unleashed by a swirl of the glass. The first sip foretells of layers of flavors, elegantly interlaced with bright acids and dusty baker's cocoa tannins. Dried blueberry and raspberry notes mingle with red plums, currant and clove. The 2005 *Undici* is beautifully balanced with a firm, elegant texture and lingering finish replete with wild herbs and bittersweet mocha. We recommend decanting the wine prior to enjoying it with a meal, friends and family!

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