

PALMINA

2006 Barbera Santa Barbara County



Since the 12th century, Barbera has been the “wine of the people” in the northern regions of Italy. An easy-going wine, for many it represents the first sip taken when young, the wine that has been on the family table with a meal and the wine that has accompanied many of the important occasions in life. In Piemonte, Barbera is “the wine for all, and of all”.

It is thought that Barbera may be the “Grisa” wine of medieval days, documented in 1304 in the *Liber Ruralium Commodorum*, the famous treatise on agronomy, viticulture and oenology: “..it buds early and makes excellent, long-lasting and very potent wine, but it mustn’t remain on the stalks for more than one or two days: this grapes is held in great esteem in the town of Asti and the surrounding area...”

Barbera is best when grown in cool-climate sites that allow the grape to fully ripen without losing any of the bright acidity for which the grape is so loved. The slopes and aspects of the Alisos Vineyard in the Los Alamos Valley, the Honea Vineyard in the Santa Ynez Valley and the Zotovich Vineyard in Sta. Rita Hills each lend a layer of complexity and terroir to the 2006 Barbera, and results in a true

representation of the coastal characteristics of Santa Barbara County. The grapes were all harvested by hand and vinified separately upon arrival at the winery. After an experiment with extended barrel aging with Barbera in 2005 and the unmitigated success of that trial, the 2006 Barbera spent an additional six months in a combination of neutral French oak from Italian cooper Gamba and neutral Slovenian oak. A final blend of the three lots was created and put back to barrel to integrate, with the wine bottled in the Spring of 2008.

Barbera is known worldwide for its intense color, and the 2006 Barbera, Santa Barbara County more than steps up to the plate. A deep rub-red color with violet hues foretells of the dark fruit profile in the glass. A swirl releases a bouquet of ripe plum, blackberry and black currant along with subtle traces of nutmeg and toasted vanilla. On the palate, the wine is mouthcoating and silky and just plain friendly! There is a depth of blueberry-plum and black cherry fruit, sweet baking spices and a hint of chocolate, a bit of earthy-mineral character, soft and pleasing tannins and a lively acidity that then leads to a cherry cobbler finish. Beautifully balanced, this is a wine with harmony.

Barbera loves food, and food loves Barbera. Enjoy this wine with the company of friends and family and with meals ranging from Wednesday’s spaghetti to Sunday’s pot roast. Our featured recipe is Polenta Pastacciata (Polenta Pie - the recipe can be found on our website.)

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