

# PALMINA

## 2006 Nebbiolo Santa Barbara County



Wine of any varietal inspires conversation, culinary creations and intense discussion about complexity, nuances, flavor profiles and terroir. But there are only a handful of winegrape varietals that make people downright passionate. At Palmina, the highest level of passion for a wine varietal is reserved for the noble Nebbiolo. Perhaps because it is a demanding varietal that can only shine if grown with infinite care and planted only in small spots that meet exacting requirements. Maybe because Nebbiolo requires so much care and skill in winemaking. Possibly because of the patience required in the cellar. Definitely because the resulting wine – if all of the above are supremely executed – is seductively delicious and such a brilliant part of a meal. There is no doubt – Nebbiolo is the pride of Palmina.

Nebbiolo is all about where it is grown. So much so that in Italy Nebbiolo is named after its place – Barolo, Barbaresco – rather than the grape varietal itself. This finicky grape adores morning fog (in fact, some say it is named after the Italian word for fog, “nebbia”), warm afternoons and crisp, cool nights. Santa Barbara County enjoys a topography and climate that mimics that of the Piedmonte. The area’s transverse valleys bring morning maritime fog that collides with warm desert afternoon temperatures and cold clear nights over a long, dry growing season. 2006 produced low to moderate yields, adding concentration and intensity to each berry. Add in winemaker/owner Steve Clifton’s years of experience working with Nebbiolo in the cellar, dialogue and debate with colleagues in Italy, a quest for continual improvement and patience throughout the entire process, and it is not surprising that Palmina has been proudly recognized each of the past six years by the International Nebbiolo Symposium for producing one of the

finest Nebbiolos crafted in the United States.

The Santa Barbara County release showcases this unique paradise for Nebbiolo. Nuances from both the Sisquoc Vineyard in the Santa Maria Valley and the Stolpman Vineyard in the Santa Ynez Valley work together to produce a wine that is designed to enjoy earlier than Palmina’s vineyard designated Nebbiolos. After 3 years of aging in large (3500-7000 liter) oak uprights, the Santa Barbara County Nebbiolo is bottled and held for an additional year of cellar aging before release. The result is a wine that is enjoyable and approachable now and will continue to age gracefully for 5-7 years.

Sporting a beautiful crimson color with ruby edges, the 2006 release boasts the deepest color in years. The concentrated color then leads to bursts of berry aromas that mingle with intriguing garden notes of rose and warm, stony soil. The first sip glides across the palate with elegant, long, sweet rising tannins delivering texture, beautiful bright acidity and layers of fruit that range from wild raspberry to deep, dark plum. A deep molasses thread, interlaced with an entire cadre of spice that spans the spectrum of cinnamon to allspice to clove runs through the wine, enhancing rather than overpowering the elegant and lingering fruit characteristics of this enchanting wine.

### PALMINA

1520 E. Chestnut Court ~ Lompoc CA 93436  
tel: 805.735.2030 ~ fax: 805.735.2693 ~ email: [info@palminawines.com](mailto:info@palminawines.com)  
[www.PalminaWines.com](http://www.PalminaWines.com)