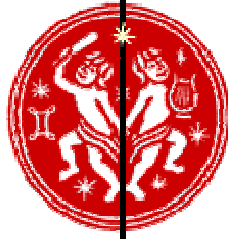


# PALMINA



## 2006 *Osare* Santa Barbara County

To many, “the” grape of Italy is Sangiovese, with visions of checkered tablecloths and straw covered bottles. While that romantic picture is true, it is also true that Sangiovese is a friendly and giving grape that can be crafted into many different styles. Its natural acidity and preference for time in the barrel and bottle make it a natural for – a dessert wine! Do we dare? Oh, yes...we do!

“Osare” means “to dare” in Italian. And many winemakers wouldn’t, as this style of making wine requires not only patience, but skill. The Sangiovese grapes hail from the stellar Alisos Vineyard in Santa Barbara County’s Los Alamos Valley. A percentage of the Sangiovese grapes picked for Palmina are placed onto drying racks, with no clusters touching the others, and allowed to dry into tiny and intense raisins. After 100+ days of drying and the arrival of the new year, the raisins are slightly re-hydrated with a bit of Sangiovese wine and allowed to partially ferment. At the ultimate ratio of sweetness to alcohol, the fermenting raisins are pressed and put to barrel for further aging. This daring adventure is a winemaking method passed down through generations in the Veneto and known as *apassimento* (drying of the grapes). This process develops aromatic and sensory compounds that are changed from undried grapes rounding out tannins and eliminating some of the more bitter tasting ones. The result is a full-bodied red wine that is higher in alcohol with a strong structure and nose reminiscent of flowers and preserved cherries.



After 30 months in barrel, *Osare* was bottled into half bottles, topped with a wax cap and released – for those who dare to enjoy a delicious and rich wine after a meal. Delightful with dessert (or as dessert), *Osare* can also be enjoyed on its own as an accompaniment to a cheese course. Drill right through the wax cap with your corkscrew, pop the cork and enjoy the russet/maroon color of this wine as it glides into the glass. Aromas of dried fig, prune and cherry lift from the glass with a hearty swirl, and continue to evolve as the wine warms. Flavors of blackberry, some earthy notes, violets and thyme mingle with nuances of framboise and a well-made fruitcake. Nicely balanced with integrated layers of tannin, bright acid and flavors that dare you to take one more sip. *Osare* is delightful now, but will only continue to gracefully age with time in your cellar. We have paired *Osare* with an assortment of hand-made truffles from friend and colleague Jessica Foster.

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