

# PALMINA

## 2006 *Undici* Santa Ynez Valley



Sangiovese wines range anywhere from coveted cult wines carefully cellared and held by collectors, to the fanciful bottles of “Chianti” in straw-covered bottles adorning red and white checkered tableclothed tables. It’s history in Italy can be traced back to Etruscan times, and yet after all these centuries winemakers are still searching for that perfect combination of place, clone and skill to extract the full beauty of the grape.

The grapes for the 2006 release of *Undici* hail mainly from the Honea Vineyard, a site favored with a warm Mediterranean climate and mineral laden soils. Two clones are planted there to contrast and complement each other in the blend. Sangiovese “Grosso” lending a softness and delicate fruit, and Sangiovese “Piccolo” bringing body and structure. The hillside block keeps yields low and berries small to provide the needed tannin and color in the finished wine.

Winemaker/owner Steve Clifton must be patient in the cellar, allowing the grape’s natural acidity to tame and come into balance with the fruit and tannins of this food wine. After fermentation is complete, the wine undergoes malolactic fermentation in neutral oak barrels to add texture and body. The 2006 Undici Sangiovese continued to age in barrel for thirty months and then was bottle aged for an additional six months prior to release. This laser-beam focus is meant to craft and present the wine in a traditional style that showcases the food-friendly nature of the grape and the elegance imparted by the superb growing conditions of Santa Barbara County.

And the name? When the owner/winemaker is also a musician, unexpected references often creep in. “Undici” is the Italian word for eleven, and “These go to Eleven” (can you name the movie?). As suggested by the name, this is a high quality, elegant and ageable wine. The violet floral notes and orange-peel nuances of the bouquet of 2006 Undici are a gift from the limestone in the soil at Honea. Herbs d’provence add a layer of intrigue and invite a first sip. Bright on the palate, the natural acidity of the grape lifts blueberry and dried wild strawberry fruit notes, a hint of cranberry and spicy layers of thyme, anise and crushed wild sage. This supple wine delivers layers of texture, fruit, and acids - all playing and working together for a yin-yang tasting experience. The finish is persistent and adds a trace of bakers chocolate to the wine’s profile. Definitely an Eleven.

We recommend decanting the wine prior to enjoying with a meal. Our recommended recipe is Grilled Lamb Shoulder served on a bed of arugula. Enjoy!

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