

# PALMINA



## 2007 Barbera Honea Vineyard, Santa Ynez Valley

Barbera has often been called the “people’s wine”, vinified from a much-loved grape that grows easily, produces wines of great color, soft tannins and lively acidity that can be enjoyed relatively early in their life. In Italy, it is grown in the same regions as Nebbiolo, and is thought of as the good-natured counterpart to the finicky Barolos and Barbarescos. There is a saying in Piedmonte that Barbera is “what you drink while waiting for the Barolo”. And what a delight it is! So beloved that in the 19<sup>th</sup> and 20<sup>th</sup> century, it was brought to California by the waves of Italian immigrants who wanted a bit of the “old country” in their new home.

Although Barbera is an easy-growing, gregarious vine, in order to produce the best of the grape in its most rich and expressive manner, it must be carefully tended. Soil, aspect and climate are important with the best vineyard sites having calcareous and sandy soils to limit vigor. A long growing season produces grapes of balance and richness. The Honea Vineyard boasts all of these characteristics and more. The hillside location, Barbera clones 15 and 19, meticulous pruning and farming and the super-stellar 2007 vintage all add up for an intense wine that is proud to bear the Palmina “black label” of distinction.

As the Honea Vineyard is planted exclusively for Palmina, the grapes are harvested by hand at the ultimate moment of ripeness and brought to the winery at the first light of day. After primary fermentation, the new wine was gently transferred to neutral French oak barrels for one year, and then racked to one 500 liter, new Gamba oak barrel for an additional six months of aging. This combination of vineyard care and winemaker skill resulted in an elaborate and incredible wine that truly reflects a sense of place

A deep maroon color gives way to lighter ruby-garnet jewel tones at the edge of this brilliant wine. Don’t skimp on stemware with this wine – it loves a good swirl and some aeration that unleashes blackberry, mocha and spiced plum aromas. Black cherry, dried blueberry, hints of raspberry and cassis meld with the wine’s natural acidity to produce a cornucopia of flavors and textures that are at the same time rich and palate-refreshing. Tannins are soft and the wine is structured and balanced. The finish is lively and interlaced with smoky, toasty curranty notes. The 2007 Barbera from Honea Vineyard will continue to age well, but is so delicious with a meal now that it might be impossible to wait!

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