



# 2012 SAVOIA, SANTA BARBARA COUNTY

4 BARRELS MADE (96 CASES) • ALC 14.9% BY VOLUME

## THE STORY

Savoia is a purely Palmina wine first released in 2002. Steve Clifton felt that these three varietals—Nebbiolo, Barbera and Syrah — would interact deliciously together and was confident enough in the blend that he has never changed the percentages. Since the parts of the blend never change, the flavor profile of the wine is vintage driven (as opposed to a stylistic blend that changes year to year) and represents that year's climate conditions in Santa Barbara County.

The iconic symbol on the label is a blend of the Palmina logo and the symbol of the house of Savoy. In the 1400's, the House of Savoy reigned over both the Piemonte region of Italy and France's Rhône valley. A blending of cultures indeed.

Inspired by the story and the wines, Steve blended Nebbiolo, Barbera and Syrah to create Savoia. Non-traditional perhaps, but given this history of the name, conceivably the noble Nebbiolo and French Syrah had met before during that long and peaceful dynasty of yore.



## THE VARIETAL

Savoia is a blend of three wines: Nebbiolo (50%), Barbera (25%) and Syrah (25%). The Nebbiolo creates structure, tannins and savory aromatics, the Syrah adds fruit and fleshiness and the Barbera helps loosen the tannins and lengthen the finish.

## THE CRAFT

Each of the three varietals were harvested at their peak ripeness and vinified separately in the winery. After 18 months in barrel, the three wines were blended together and put back into neutral French-oak barrels. There, the blend matured and the flavors continued to meld together before being bottled in February 2015.

## DRINKING WINDOW

The wine is drinking very well now, however, its tannin structure and acidity make this a very age

worthy wine. For example, the 2002 Savoia is still drinking beautifully today.

## FOOD PAIRINGS

This wine pairs well with grilled meats, crispy pork belly, savory bacon jam, pork loin stuffed with black plums, soft-strong cheeses and mushrooms.

## TASTING NOTES

Rhubarb and black plum on the nose with notes of lavender, forest floor, and hints of baking spice. The palate is silky showing flavors of blackberry, black plum skin, and aged balsamic.

The Barbera seems to dominate the flavors this vintage with lush fruit and mouth-watering acidity; the Nebbiolo adds to the texture and aroma; and the Syrah provides weight and mouth-feel in the mid-palate.