

PALMINA

TASTING NOTES



2008 NEBBIOLO, SANTA BARBARA COUNTY

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This Santa Barbara County blend is designed to showcase the region as a whole, layering in various components of clones, soils and characteristics from the four vineyards. Anchored by the Sisquoc Vineyard in the Santa Maria Valley, the 2008 Nebbiolo shines with character and highlights from the Alisos Vineyard in Los Alamos and the Honea and Stolpman vineyards in the Santa Ynez Valley.

850 cases produced

THE CRAFT

Wines from each vineyard were vinified separately and then aged for one year in french and slovenian oak barrels. In early 2010, the Santa Barbara County blend was determined, and then moved to age in oak uprights for an additional 30 months, before being bottled in March of 2012. It is Clifton's assertion that Nebbiolo requires some time in bottle to allow textures, flavors and tannins to integrate, and therefore the 2008 Santa Barbara County Nebbiolo was then carefully aged in Palmina's cellar until release in 2013.

DRINKING WINDOW

The Nebbiolo mid-palate is firm and the finish elegant and is ready to drink now!

TASTING NOTES

Light brick and brilliant ruby in color with gorgeously transparent edges, a swirl produces a veritable bouquet of floral and fruit notes; rose petals, violets, soy and savory garden thyme. This wine is smooth and almost creamy on the palate, with a seamless mixture of acidity, tannin and structure that brings fresh fruit notes of raspberry and sour cherry. Reminders of cranberry sauce and a well-aged balsamic then mingle with cinnamon stick spice.

FOOD PAIRINGS

The Nebbiolo works well with braised meats (beef, pork, rabbit) and bigger meat dishes.

