



2008 NEBBIOLO, Rocca

"The 2008 Nebbiolo Rocca (formerly Alisos Vineyard) is powerful and intense. Tar, licorice, savory herbs and menthol all rich, flow from the glass in this intense, textured Nebbiolo." — Antonio Galloni, 2013

THE STORY

There is something about Nebbiolo that captivates those who grow it, vinify it, drink it, and savor it. It has charmed and mesmerized for ages, with the first recorded mention found in a document at the Rivoli Castle outside Torino.

The document dates back to 1268 when the House of Savoy ruled Piemonte. The Savoys loved the wine from Barolo, which became the official wine of the court and thereby known as the *"king of wines"* and *"wine of kings."*

At Palmina, Nebbiolo is the *"king of wines"* and it's our continual journey to capture the essence of this noble grape. Great patience is required to work with the varietal both in the winery and in the cellar. Steve Clifton has spent years experimenting with Nebbiolo to better understand its demands and fully extract its potential.

It is a labor of love as few wines require four years to make it from the vineyard to the bottle, not to mention the time it should spend in the cellar after that. Yet, our patience is rewarded since we could not be happier with the final result.



THE VARIETAL

Nebbiolo is known by most as Barolo and Barbaresco, the famous appellations in Piemonte where they are grown. There, fog blankets the area every morning during harvest. This fog, or *nebbia* in Italian, led to the indigenous grape's name — Nebbiolo.

The grape is as puzzling as it is beautiful. When young, the wine takes on an orangish hue, making it appear aged. The aromas are described as everything from tar to roses and the palate is full of grippy tannins and acidity which allows the best Nebbiolos to age for decades.

THE CRAFT

Fermentation occurred in small open top bins over an extended 36-40 day maceration period to fully extract flavors and tannins from the skins.

The wine was then transferred to three neutral 500 liter puncheons, where it matured on its lees for an additional 48 months before bottling. The wine then spent an additional year in bottle before its October release.

DRINKING WINDOW

Nebbiolo is one of the world's most age-worthy wines, and continues to improve with time in the bottle. Although the wine's aromas are quite showy now, the palate is still very tight and tannic which will certainly soften with time in bottle. In Steve Clifton's words, *"This wine could live forever."*

FOOD PAIRINGS

The wine pairs beautifully with hearty fall dishes such of braised short ribs, lamb loin, and oven-roasted pork.

TASTING NOTES

The wine is showy and aromatic upon opening with aromas of caramel cooking on the stove, tar and Fall baking spice. As it evolves in the glass, the smell of orange peel and lavender begin to shine through. The bouquet carries through to the palate with notes of blonde tobacco and ginger snaps. While the wine is still very grippy and tannic, the flavors are evolving beautifully in the glass. We recommend decanting for a few hours prior to enjoying with friends