

# PALMINA

## TASTING NOTES



## 2009 NEBBIOLO, SANTA BARBARA COUNTY

*Highly aromatic, classic aromas of tar & roses.*

A completely unique wine that hints at both feminine and masculine tones.

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 2009 Nebbiolo shines with character and highlights from the Alisos Vineyard in Los Alamos and the Honea and Stolpman vineyards in the Santa Ynez Valley.

*A rich, ample wine, the 2009 Nebbiolo blossoms on the palate with striking depth. Orange peel, leather and spices meld together in a mysterious, exotic Nebbiolo with tons of complexity.*

— 90pts, Antonio Galloni

## THE CRAFT

Wines from each vineyard were vinified separately and then aged for 42 months in French oak barrels. Once the Santa Barbara County blend was determined, the wine was then transferred to 3500L bottles for another 12 months before being bottled in late 2014. Since Nebbiolo requires time in bottle to allow the flavors and tannins to meld, the 2009 Nebbiolo SBC was then carefully aged in Palmina's cellar until release in 2015.

## DRINKING WINDOW

While the 2009 Nebbiolo can be enjoyed now, its structure and acidity will allow it to age for an additional 7-10 years.

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Aromatic and lush upon opening with denser and darker characteristics than the 2007 and 2008. Black plum skin with notes of sandalwood, mace, cardomom and subtle hints of menthol and bay leaves. The palate is quite similar to the nose with great black fruit and baking spice. Grippy tannins reminiscent of biting into a pomegranate seed with a long and juicy finish.

## FOOD PAIRINGS

The wine's dark fruit, structure and acidity make it an ideal pairing for many different dishes from heavier meats to grilled vegetables.

