



2009 NEBBIOLO, ROCCA

THE CRAFT

AVA : Santa Barbara County
FERMENTATION : 100% Native Yeast
AGING : 5 years
BARREL : Neutral French Oak,
 3500L Oak Bottles, 500L Puncheons
BOTTLED : June 2014
ALCOHOL : 14.9%
PRODUCTION : 168 cases
SRP : \$90/bottle

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.

TASTING NOTES

“The 2009 Nebbiolo Rocca Vineyard is in many ways the most perfumed, lifted and gracious of these Nebbiolos from Palmina.

Crushed flowers, mint, geranium, rose petals, cherry pit and kirsch are all supported by bright acidity and beams of tannin. The energetic, pulsating style is incredibly appealing. The Rocca is a blend of equal parts Lampia and Michet clones, with shades of Castiglione Falletto that linger on the close.”

- 94 points, Antoni Galloni

FOOD PAIRINGS

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

DRINKING WINDOW

Now (after decanting) through 2028.

