



2011 BARBERA, ALISOS VINEYARD

THE STORY

The Alisos Barbera vineyard block was created especially for Palmina in 2002 by grafting Barbera onto established vines. After harvesting the first vintage in 2004, Steve quickly realized that the fruit was something very special.

The steep south-facing hills, low yields and cool growing conditions of the Alisos Vineyard produce fruit that is superb, and results in a wine that is robust, flavorful and food friendly.

2011 will be the last vintage for the Barbera from Alisos vineyard. It's a bittersweet farewell as we are excited to shift our focus to vineyards farmed exclusively by Palmina, but sad to say goodbye to this wonderful fruit.

Farming is extremely important to us which is why we are thrilled to farm the Walker vineyard in Los Olivos exclusively for Palmina. On that note, we are very excited to welcome on board a new vineyard: Rancho San Ysidro. There, Barbera was grafted over established vines in early 2013, and though it may be a couple years before we see how the site develops, we are very excited about the future of these wines.



THE VARIETAL

Barbera's roots go back to the 13th century in Italy's Piemonte region. Italian immigrants brought the grape with them when they arrived in the U.S. in the 19th and 20th centuries.

Barbera shows better in cooler climates producing wines that are both approachable in their youth yet can also age well in the cellar.

The varietal has no natural tannin but is chock-full with bright acidity making it a wine that pairs especially well with tomato based dishes.

THE CRAFT

The fruit is harvested by hand at night and delivered to the winery in the early morning.

After primary fermentation, the wine was transferred to neutral 500 liter puncheons for aging. It was bottled in the spring of 2013 after spending 18 months in barrel.

DRINKING WINDOW

The wine is enjoyable and ready to drink now, but will continue to improve over the next three to five years.

FOOD PAIRINGS

A beautiful food wine, the 2011 Barbera from Alisos is great with barbecue, tomato based dishes such as a pasta bolognese, and hard cheeses like Parmigiano-Reggiano. We paired this with steak tartar dusted with dried, ground porcinis which balanced well with the savory characteristics in this wine..

TASTING NOTES

The wine is deep-ruby in color and fills the glass with savory, brambly fruit character — mulberry, ollaberry, herbs de provence, white pepper and wild fennel. The palate reveals high-toned red fruit with flavors of black cherry, tar, and fresh herbs. The velvety texture of the wine and lack of tannins create a perfect comfort wine, as well as an ideal pairing with a variety of Fall dishes.