



2012 ALISOS, SANTA BARBARA COUNTY

222 CASES • ALC 14.0% BY VOLUME

THE STORY

In 1995, Steve Clifton launched Palmina with what was intended to be the first and only wine: *Alisos*.

Alisos is a purely Palmina wine in that it was not modeled after any other Italian blend. While many super Tuscans are Sangiovese and Merlot based, *Alisos* is unique in that it has the addition of appassimento Sangiovese. Appassimento is a labor-intensive process originating in the Veneto region of Italy which involves the drying of fruit prior to fermentation. While a very small amount of appassimento Sangiovese is added (5%), it gives the wine unique richness and depth.

The 2012 vintage in general, created leaner wines that have more structure with less fleshy fruit and *Alisos* is no exception. While the wine is still fresh and bright when young, it has more potential for aging than past vintages. 2012 also marks the very last bottling of *Alisos* from the *Alisos* vineyard, but don't fret, *Alisos* the wine will continue to be made from Palmina's own estate farmed vineyards: Honea and Fiore in the Santa Ynez Valley.



THE VARIETAL

The blend is structured around 80% Sangiovese (5% of which is appassimento Sangiovese) and the remaining 20% is made up of Merlot.

THE CRAFT

A small percentage of Sangiovese grapes were placed on traditional drying racks for 100+ days, in a winemaking method called appassimento, which provides a unique component for the blend. Merlot and the balance of Sangiovese were fermented separately in small, open top bins and then racked into neutral oak barrels. In early 2012, the dried grapes were re-hydrated with one barrel of the Sangiovese and then fermented until dry. All three components of the blend (Merlot, Sangiovese and appassimento Sangiovese) aged in barrel for two years. Then, the wines were blended and aged in barrel for an additional six months before being bottled as *Alisos*.

DRINKING WINDOW

The 2012 *Alisos* is bright and delicious now but it has greater structure than past vintages and can easily age for another 10-15 years.

FOOD PAIRINGS

The 2012 *Alisos* pairs well with many classic, fresher Italian dishes such as Chicken Saltimbocca and Cacciatore, as well as lighter pork dishes. For this shipment, we paired *Alisos* with grilled pork skewers served with a pine nut, currant soffritto over a bed of arugula which brought out the fruit character and baking spice in the *Alisos*.

TASTING NOTES

Aromas of Bing and black cherry, blonde tobacco leaf, and subtle hints of leather. Flavors of red-skin and yellow-flesh plum, clove, mace and star anise mingle with savory notes of beef broth. The weight and texture create a silky mouth.