



2012 BARBERA, SANTA YNEZ VALLEY

ALC 13.5% BY VOLUME

THE STORY

The 2012 Barbera SBC is sourced primarily from Walker vineyard (85%) and Honea vineyard (15%).

This vintage is unlike any previous vintages in that it is not fruit driven. Instead, the wine is very reminiscent of old world Barbera's from Piemonte in both its flavor profile, aromas and texture. The 2012 vintage overall produced leaner wines with sharper tannins. Yet, Barbera has no innate tannin, thereby producing a wine with less fruit forward flavors and earthier textures.

Once again, Palmina's 2012 Barbera is absolutely delicious as well as one of the most distinctive wines in the range. Pungent red berries, orange peel, spice and mint open up in a super-classic, old-school Barbera endowed with tons of complexity and nuance, with a distinct nod to the great old-school Piedmont Barberas. — Antonio Galloni, 92 pts



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 CRAFT

Because there is no innate tannin in Barbera, this wine sees a much shorter and faster fermentation without the need for extended maceration.

The wine was fermented for 26 days before being pressed directly into neutral barrel where it aged for 6 months before being transferred to 7000L oak bottles for 2 years before being bottled.

DRINKING WINDOW

While the wine is delicious now, it's extremely age worthy and will age beautifully for 7-10 years.

FOOD PAIRINGS

Because the grape has no innate tannins, it pairs well with a wide variety of meals including tomato based dishes, sausage, grilled meaty fish, and marbled meats from the grill.

TASTING NOTES

The 2012 is a departure from past, fruitier vintages and much more old world in style. Aromas of wet pebbles, blonde tobacco leaves, orange peel, and subtle hints of cranberries on the nose. Tons of complexity on the palate with delicious flavors of cranberry, raspberry, spice and a subtle saltiness that leaves you craving meat to pair. The wine continues to evolve rapidly in the glass.