



2012 REA IV

THE STORY

We are thrilled to introduce REA IV, Palmina's first Cabernet Sauvignon and Sangiovese blend. Steve Clifton always wanted to create his own take on the classic super Tuscan, but had never found Cabernet Sauvignon that he felt worthy of such a blend ... until now. Having fallen in love with the Cabernet from both the Vogelzang vineyard (Happy Canyon AVA) and Baehner Fournier vineyard (Santa Ynez Valley AVA) Steve was excited to finally produce Palmina's very first super Tuscan style blend – REA IV.

REA IV consists of equal parts of both Sangiovese (from both Honea vineyard and Fiore vineyard) and Cabernet Sauvignon (from the aforementioned vineyards), along with small additions of Malbec and Merlot.

“Savory and floral overtones meld into a core of dark red stone fruits in Palmina’s 2012 REA IV Rosso. This mid-weight, gracious wine impresses for its high-toned aromatic personality and overall balance. The perfume is very much Cabernet-infused while the bright red fruit and acidity are clearly those of Sangiovese.”

— 91 points, Antonio Galloni, Vinous Media



THE BLEND

In the 1970's, a few producers in Tuscany felt that the legal rules governing wine production were too restrictive. They created the term “super Tuscan” to distinguish their wines from the less expensive, lower quality wines associated with the term “vino da tavola” (table wine). Today, they use the legal appellation of IGT (Indicazione Geografica Tipica), which gives them greater flexibility than the DOC category and more prestige than vino da tavola. Most are either made entirely from Bordeaux varietals or a blend of Bordeaux varietals and Sangiovese. Many have garnered well-deserved prestige in the wine community.

THE CRAFT

Each of the varietals were fermented separately in 1.5 ton fermenters and made in a similar manner: extended maceration and aged in mostly neutral French oak barrels for 16 months. The final blend was made in April 2014 where it then aged for an additional 3 months in mostly French oak barrels to allow the flavors to marry before being bottled in July 2014.

DRINKING WINDOW

If you're familiar with super Tuscan you know that they are built to age and REA IV, despite it's Cali roots, is no exception. The tannin structure of the Cabernet and the acidity of the Sangiovese make this a perfect wine for the cellar – although it is still drinking deliciously now but do decant before enjoying!

FOOD PAIRINGS

The spice profile of the wine inspired the Moroccan style rub for the steak (see right) but would also be delicious when paired with a hearty tomato sauce, braised oxtail ragu, grilled quail, squab and other game meats.

TASTING NOTES

Cabernet and Sangiovese make up the backbone of the wine – Cabernet creates flavors of cassis and dark stone fruit mingled with hints of menthol; the Sangiovese brightens the wine with flavors of bright red cherry, heightened acidity and savory flavors; darker flavors of blueberry and cassis show from the Malbec and Merlot.