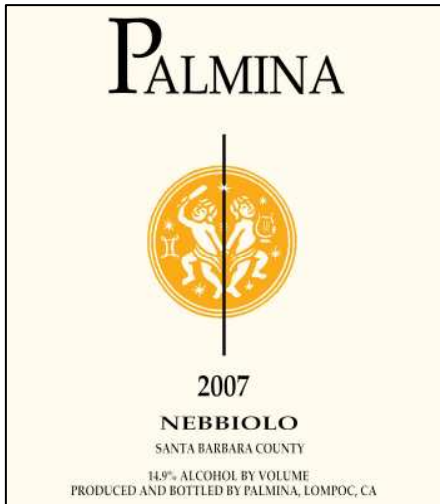


PALMINA

2007 Nebbiolo Santa Barbara County



This is the varietal that got its hooks into owner/winemaker Steve Clifton in his many visits to Italy. Nebbiolo is a demanding grape; it must be grown in the right place, constant attention is required in the vineyard and it must be cosseted once in the winery. When all these stars align, the wine is one of the most indicative of place and a wine that will gain complexity and sophistication over years of cellaring. Clifton crafts vineyard designated Nebbiolos each vintage, but also this Santa Barbara County blend that not only reflects typicity of this transverse range region, but also is ready to enjoy earlier.

With a topography and climate mimicking those of Nebbiolo's Piedmonte origins, Santa Barbara County's transverse valleys, proximity to the sea and mountains ringing the area combine with Nebbiolo-loving soils, warm sunshine filled days and cold, brisk nights to provide a textbook perfect location to grow this intriguing grape. Add in a vintage that is being hailed as "truly exceptional" and the skill and knowledge gained from years of crafting Nebbiolo to complete the pedigree of this 2007 release.

The Santa Barbara County blend is designed to showcase the region as a whole, layering in various components of clones, soils and characteristics from the Sisquoc Vineyard in the Santa Maria Valley and the Honea and Stolpman vineyards in the Santa Ynez Valley. These layers and nuances from the various vineyards are designed to work together to make a wine that is immediately enjoyable, clearly demonstrates the promise of Nebbiolo from Santa Barbara County and expresses winemaker/owner Steve Clifton's dedication to and passion for this grape.

A come-hither rich ruby color with garnet highlights first invites you to the glass and encourages a swirl. Aromas of rose hips and warm earth, garden spice and dried plum waft from the glass. A first sip delivers a textural yin-yang of bright acidity and dusty tannins that envelop and transport flavors of mulberry and tea, red plum skin and dried cherry, blackcurrant and cassis. A thread of graphite-like minerality and hints of tar linger on the finish. This is an elegant, food wine that will continue to evolve with cellaring. Designed to enjoy at the table now – Nebbiolo will soon have her hooks in you, too!