

PALMINA

2005 *Nebbiolo* Stolpman Vineyard, Santa Ynez Valley



Some say it is named after the daily maritime sea fog – “Nebbia”. Others claim it is a derivative of “Nobile”, as Nebbiolo is such a noble grape. Whatever the origin of the word, the vine has a long history in northern Italy, where it will produce wine fit for royalty only in very specific places. In Italy’s Piemonte, that happens to be hillside slopes in an east-west valley. Searching for the best possible sites in Santa Barbara County’s east-west transverse valleys, Winemaker/Owner Steve Clifton was thrilled to find the Stolpman Vineyard in Ballard Canyon.

The location at Stolpman not only provides a superb climate for Nebbiolo, but also sits on one of the few limestone veins in Santa Barbara County. A thin layer of clay-shale lies on the limestone, and together with dry-farming and organic practices at the vineyard, cause the vine roots to imprint the character of this unique place in each cluster. Morning sea fog funnels into the Ballard Canyon and lifts to warm sunny days throughout a long growing season. Farming is meticulously managed, with attention given to each vine. This combination of geology, climate, viticulture and geography allow the Nebbiolo grapes

an extended time on the vine, fully ripening the Lampia clone grapes to perfection.

Hand harvested in late October, the grapes are as carefully handled in the winery as in the vineyard. Fermentation occurs in small open-top bins, with an extended maceration of a few weeks to lengthen Nebbiolo’s famous tannins. Then gently racked to a combination of French and Slovenian 228 liter barriques, the wine aged for approximately one year before being transferred to 3000 liter French Oak “uprights” where it peacefully aged with little oak or oxygen influence for an additional three years, then racked to 500 liter puncheons prior to being bottled in June of 2009. To marry and meld flavors, acids and tannins, this vineyard designated Nebbiolo rested in bottle for an additional 15 months prior to release.. This skill and patience in the cellar results in a wine that unleashes the best of this complex varietal.

Ready to enjoy now, and yet a wine that will become even more alluring throughout the next decade, the 2005 Nebbiolo from Stolpman Vineyard is a ruby-colored wine with russet edges enhanced with beautiful depth and clarity. A haunting bouquet lifts from the glass, with floral notes of violets mingling with cedar and dried berry compote. A brisk acidity and fine tannins precede fruitful notes of tart cherries, redcurrant and pluot that mingle with herbal notes of dried garden sage. The finish is long and lasting, adding nuances of the earthy-minerality that characterizes the vineyard along with a whisper of chicory coffee.

We recommend decanting the wine prior to enjoying with friends. Our recommended recipe is *Nebbiolo Torta*.

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