



Savoia Santa Barbara County, 2002

Savoia is the first release of a series of very limited, very special reserve wines. These will only be produced and released in special years, when the wine is of exceptional quality.

While visiting Italy in 2002, Steve and Chrystal were challenged by one of their Italian colleagues, Luciano, to craft a wine made from Nebbiolo, Barbera and Syrah. The idea was that the three wines would combine in a complex, multi-layered wine with a perfect balance of red and dark fruit flavors, acids and textures. And it is perhaps uniquely Californian – Nebbiolo and Barbera are of course Italian grape varietals, grown hundreds of miles from the Syrah vineyards in the south of France. Only in Santa Barbara is the variety of climates and soils found that allows Nebbiolo, Barbera and Syrah to be grown within a few miles of each other.

The grapes are from Stolpman, Bien Nacido and Alisos vineyards. The wines were vinified separately, then the best of each was selected to be part of the Savoia blend. The wine was assembled and allowed to “rest” in its single barrel for an additional year before being bottled in August 2004. The blend is 50% Nebbiolo, 30% Barbera and 20% Syrah; Nebbiolo is still the noble queen, but is well-supported by the dark fruit aromas and flavors of the other two grapes. The resulting wine is elegant and bold, pensive yet showy – a perfect blend!

The wine is quite ready to drink, and will continue to improve over the next three to five years.

Robert Parker, Jr. in *The Wine Advocate*, August 2004 said "90-92 points; *Palmina's proprietary red, the 2002 Savoia, is a limited production blend of 50% Nebbiolo, 30% Barbera and 20% Syrah. This impressive wine exhibits creative blending as well as impeccable winemaking in its earthy, spice box, floral and sweet red and black fruit-scented personality. This medium to full-bodied red will reward early drinking...over the next 3-4 years.*"

Savoia features a new version of the Palmina wine label – watch for the black background to our logo – this denotes a very special wine. The bottles are beautifully hand-sealed with black wax; please visit our website for opening instructions.

Our featured food pairing is *Coniglio Arrotolato* (Stuffed Rabbit) from a recipe by our good friend Mario Batali. The recipe is available for downloading from our website at www.palminawines.com/savoia.html.