

PALMINA

2004

Savoia

Savoia is many things; the result of a challenge from a winemaking colleague in Italy, skill in the art of the blend, a love of the history of northern Italy, and a desire to create an incomparable wine that complements rich meals. Not surprisingly, the idea first started over a meal in Italy with fellow winemaker Luciano, who suggested that Steve and Chrystal should craft a wine from Nebbiolo, Barbera and Syrah. Could the resulting wine bring together the best of all three varietals – a perfect balance of red and dark fruit flavors, acids and textures?

The inaugural 2002 release of *Savoia* proved the point, and the wine immediately sold out. The rather unorthodox idea of blending Nebbiolo, the introduction of the first “black label” from Palmina and the melding of the historical notes of the Savoie region with the quality of Santa Barbara fruit was as special as anticipated.

The wine was named *Savoia* to reflect a sense of place and history. In the 1400’s, the House of Savoy reigned over both the Piemonte region of Italy and the Rhône valley, and so perhaps the noble Nebbiolo and French Syrah had met before during that long and peaceful dynasty of yore. This harmonious historical aspect is reflected in the mingling of the shield of Savoy with the Palmina logo and the naming of this unique wine.

The 2004 vintage of *Savoia* includes the best barrels of the cellar. The wines are all vinified separately and once determined to be the absolute pinnacle of quality and varietal characteristic, are assembled into the final blend. Adding to the complexity and intrigue from the wines themselves are the barrels in which they have aged, which interweave a spice and textural component to the finished wine, and the selection of vineyards and grapes from three different micro-climates within Santa Barbara County. Two barrels of Nebbiolo were chosen; one exquisite barrel from the Rancho Sisquoc Vineyard in the Santa Maria Valley and one sublime barrel from the Stolpman Vineyard in Ballard Canyon. The Barbera hails from the Zotovich Vineyard in the cool climate Sta. Rita Hills and the Syrah from the famed Alisos Vineyard in the Los Alamos Valley. Each of the wines was aged for one full year in French Oak barrels before being assembled into the final 2004 *Savoia* blend, which was then placed into Slovenian oak barrels to marry all components and provide an additional year of barrel aging. The wine was bottled without fining or filtration and received an additional six months of bottle aging prior to release in December of 2006. The 2004 *Savoia* will continue to evolve with cellaring for 5-7 years.

Savoia is a captivating wine, with each varietal displaying its own unique personality, yet wholly contributing to the final impression. Aromas of blackberries are mingled with wild cherry as the garnet tinged wine is swirled in the glass. On the palate, the bright acidity of the Barbera is joined by dusty tannins from Nebbiolo and overlaid with red fruit notes and suppleness from the Syrah. This harmonious trio of textures unites with fruit notes of currants, dried blueberry and cassis, together with wild herbs and hints of truffles. *Savoia* should be savored, as the finish lingers and lingers on the palate, and definitely enjoyed with food. For maximum enjoyment, we recommend decanting *Savoia* for at least an hour prior to serving. Bold and yet elegant, showy and yet reserved, dark fruits and yet red fruits – *Savoia* is clearly an artisanal display of the best of all three varietals and the power of the blend.

Palmina ~ 1520 East Chestnut Court ~ Lompoc, CA 93436
tel: 805.735.2030 ~ fax: 805.735.9185 ~ info@palminawines.com
www.palminawine.com