



**Barbera 2005**  
**Zotovich Vineyard, Sta. Rita Hills**

If there is one Italian grape varietal that harkens back to tables and meals of old, it is certainly Barbera. The first documents that codify this versatile winegrape expressly date back to the 1500's, but yet it is believed to have been around for much longer. Going back to medieval times in the Piemontese hills of Italy, it was quite normal for the head of a household to take his name from his trade, and as a result many Piemontese families adopted their name from the local grape varietals – as their vocation was winegrowers or winemakers. It is not surprising, therefore, to find a great many people in this spectacular wine region named Barberis, Berberi and Barbero.

As are the Piemontese themselves, Barbera is a generous, friendly, gregarious grape that easily adapts and evolves. In the cool climate of the Sta. Rita Hills, Barbera has developed a character and personality much like the region itself – influenced by long morning fogs, temperate and long growing conditions, stark sandy soils. Dark fruit character, a broodiness, calculated release of spicy notes, and a seductive “come-hither” of fruit, acid and tannin structure which definitely requests a meal - this is Palmina's Barbera from the Zotovich Vineyard.

The vineyard lies in the heart of the Sta. Rita Hills AVA, blanketed with early morning fog leading to afternoon sunshine and a delightfully long growing season. After hand harvesting, the new wine was placed into neutral French oak barrels for the first six months and then transferred to Slovenian oak (50% of which were new barrels) for cellar aging before being bottled. Additional months of bottle aging produced a stunning and representative Barbera, full of spice, character and personality.

Replete with aromas and flavors that unfurl in layers, the 2005 Barbera from Zotovich first reveals a bouquet of framboise, earth and earthy notes reminiscent of porcini mushrooms – perhaps just an aromatic tease for food! The palate is chock full of dark fruit – blueberry, plum, blackberry, currant – enveloped by chef's enhancements of fennel, smoke, and dark spice. There's a glycerin textural component, tar-like almost, beautiful bright acidic notes that scream for a marbled steak and soft, mocha like tannins at the finish. Wine, food, company....

The 2005 Barbera, Zotovich Vineyard is definitely a wine to be enjoyed with food, and although it is beautiful right now with a meal, this wine will continue to gracefully age in your cellar for 5-7 years.