

PALMINA

2007 *Undici* Santa Ynez Valley



Perhaps the quintessential Italian food wine, Sangiovese is famously characterized by red and white checkered table cloths, little piazza trattorias and wines from the Tuscany region that range from rustica to sophisticated. This Italian ambassador can trace its roots back to Roman times in Italy and indeed was the vine of choice, cherished and transferred by immigrants to California in the 1800's.

As if being a quaffable wine is not enough, Sangiovese is an easy-going grape that was happy to adapt to the new world and new regions. Now, however, much more is known about where and how to plant this friendly and giving grapevine, to ensure that the alluring and haunting qualities of the varietal, as well as the quaffability, are present in the resulting wine.

A Mediterranean climate with warm days, cold nights and limestone - mineral laden soils are a key part of the equation. A mix of clones – Piccolo for body and structure and Grosso for softness and delicate fruit notes add complexity. Time and patience in the cellar to reward the winemaker with a wine of balance, interest and “foodability”.

This equation balances with Undici. The Honea vineyard is the site of not only the right climate, perfect soils and complementary clones, but also of meticulous farming. The sloping hillside blocks provide superb drainage and sublime sunlight hours. Harvested by hand at the apex of physiological ripeness, the grapes begin their extended journey to the ultimate food wine. After primary and secondary fermentation had completed, the wine spent over 30 months aging in neutral oak barrels to allow the wine to integrate and evolve, with lively acids and textural tannins marrying with delicate fruit notes. Once bottled, the 2007 Sangiovese remained at the winery for an additional six months before release to ensure its reputation as the seamless food wine that it should be. So much that this wine is not just a “ten” on a scale – its an “undici” (eleven!)

The black label provides an indication as to the quality of the wine within, as this is Palmina's designation for particularly special wines of a vintage. This wine is all about the gifts from the vineyard – 110% (eleven!) Honea Vineyard. A beautiful scarlet red with ruby edges demands a swirl, which produces a garden bouquet of rose petals, garden herbs and hints of violets. A sip reveals a soft but lively texture on a wine with contrasting and complementary fruit notes – red plum and boysenberry overtones and a blackberry, blueberry and black plum base. A lifting note of lavender, a spicy reminder of clove and a lingering note of bittersweet dark chocolate on the finish demand a second (and third and eleventh) swirl, sniff, sip. And this only gets better with food! Our featured recipe is *Tuscan Pork Chop*. Enjoy!

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