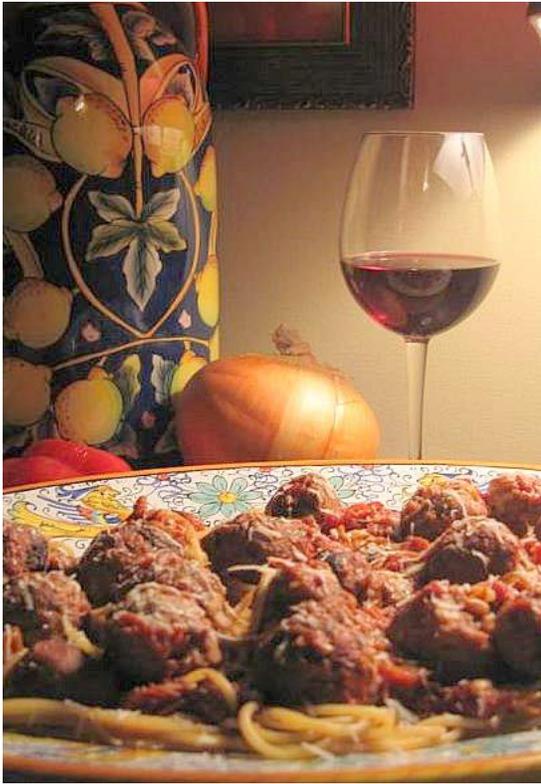


# PALMINA

## 2007 Dolcetto Santa Barbara County



There are some wines that require serious discussions over long meals, with specialized stemware and thoughtful decanting. Then, there are wines that are your “go to” wines, for everyday meals, impromptu company, a picnic or a potluck, or a “pour me a glass of wine, it’s been a tough day”. A wine that will complement pizza, hamburgers, spaghetti! This wine is Dolcetto, the wine of the people of Italy’s northern Piemonte region. Dolcetto is loosely translated as “the little sweet one”, not because it is a sweet wine (it is dry), but because of its giving and easygoing nature.

One of the principal grapes of the Piemonte, Dolcetto boasts seven different DOC’s (Denominazione de Origine Controllata – similar to our American Viticultural Appellations) in Italy because the grape is very susceptible to changes in soil, climate, altitude and aspect, and produces distinct differences of “place”. Although there are only about 100 acres of Dolcetto planted in California, two of these vineyards are in Santa Barbara County and produce “the little sweet one” specifically for Palmina. The 2007 Dolcetto, Santa Barbara County is comprised of grapes from the Honea Vineyard (80%), located in the Santa Ynez Valley “Alamo Pintado Corridor”, an area quickly becoming known for the quality of Italian varietals grown there, and the Zotovich Vineyard, located further to the west in the cool climate of Sta. Rita Hills. Each vineyard and locale lends to the blend, producing a gregarious wine

with complex nuances and hints of richness playing through the fruit-forward character of this vivacious wine.

The 2007 growing season could be considered a return to a “normal” harvest, although crop yields were small. The big and beautiful reddish purple clusters were de-stemmed into open top bins immediately after being hand harvested. During the 28-day fermentation period, the skins were “punched down” into the fermenting wine twice daily to fully extract all the color, spice and tannins from the skins. The new wine was pressed into neutral oak barrels for nine months, before being transferred to stainless steel tanks to retain the youthful character of the wine.

The dark and deep crimson color with violet splashes of light make you wonder if this is a “fruit forward, enjoy in its youth wine”! But a swirl produces a fruit bouquet of sour cherries and plums and then a remembrance of a raspberry chocolate torte. Spicy notes of pepper, cloves and star anise meld with cherry compote – but we digress! After all, this is a wine to drink! That first taste reinforces the notion of the youthful freshness of Dolcetto, with more dark fruits mingling with baker’s cocoa and the typical Dolcetto cherry almond finish. The 2007 Dolcetto is more complex than previous vintages. It still boasts the fruit profile and bright acidity, but also layers in long tannins for a richer textural component. Enjoy with your “fun” recipes, or take to a potluck where it will shine. During the summer months, we also enjoy Dolcetto slightly chilled for a fresh, taste sensation!

Our featured, fun recipe is Grilled Spaghetti and Meatballs Rustico!

### PALMINA

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