

# PALMINA



What can you expect from a wine that is named *Undici*? When winemaker/owner Steve Clifton first puts the Palmina black label on the bottle and then calls the wine “eleven”, be prepared for an extraordinary wine. Inside the bottle, one of the world’s most revered food wines resides – Sangiovese. The grape itself can be traced back to Etruscan times in Italy, and still today those who farm this sensitive grape continue to look for that perfect combination of soil, climate and clone that will result in a wine of grace, balance and character. Sangiovese is very susceptible to terroir, demanding warm, mineral-laced soils and careful cultivation. But when the right clones are planted

to the right place, farmed meticulously and then vinified with knowledge and skill particular to Sangiovese, magic can happen in the bottle.

A mediterranean climate with warm days, cold nights and limestone - mineral laden soils would be an ideal location to grow this somewhat demanding varietal. A mix of clones – Piccolo for body and structure and Grosso for softness and delicate fruit notes would add complexity. Enter the Honea Vineyard; a 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.

The journey from grape to glass must be done patiently and carefully. Hand harvested and all destemmed, 1/3 of the grapes were co-fermented with small amounts of Malvasia Bianca to extract even more color, spice and goodness from the Sangiovese skins. After fermentation was complete, the young wines were placed into a combination of Gamba (an Italian cooper, but french oak) and neutral french oak barrels to age under careful supervision for thirty months to allow the wine to integrate and evolve, with lively acids and textural tannins marrying with delicate fruit notes.

A deeper, more brooding ruby color gives the first evidence that this is going to be a substantial wine. Primary aromas of rich Bavarian milk chocolate give way to dark essence of black cherry and wild blackberries. Interwoven is an exhilarating lift of subtle pine needles and rosemary, not obvious, yet just present enough to lift the aromas and lighten the otherwise dark platform. On the palate the fruit profile delivers what the nose promises with dark berry flavors intriguingly supported by notes of black tea and dark plum skin. Definitely an *Undici*.