



2009 ALISOS, ALISOS VINEYARD SANTA BARBARA COUNTY

“Alisos” — a place, a wine, a style, crafted from Sangiovese and Merlot from the Alisos Vineyard, this blend is for food, for the table, for friends. It speaks to its sense of place, where these two grape varieties grow side by side. It speaks to care in the cellar where patience and skill bring the various components of the blend into beautiful harmony. And it speaks to the Palmina philosophy of wine being an extension of the plate and an integral part of a meal. Alisos was the first wine produced and released by Palmina back in 1997, launching the winery and the mission of Palmina. The tradition continues...

This 2009 Alisos is a multi-dimensional wine, layering in the two grape varieties, the essence of the Alisos Vineyard and the skill of winemaker/owner Steve Clifton. Sangiovese for high toned fruit notes and bright acidity. Merlot for mid-palate fruit notes and structure to make the wine seamless. And “appassimento” Sangiovese to achieve balance and harmony.

This is the most labor intensive of all Palmina wines. Sangiovese and Merlot are vinified to dryness and barreled separately. A portion of the Sangiovese grapes are then placed on drying racks, surrounded by drying fans and encouraged to dehydrate to beautiful raisins over a period of about 100 days. Rehydrated in the new year and fermented until dry, this nectar is then barrel aged for six months. The three components are then blended and returned as a cuvée to marry in barrel before being bottled. Additional months of bottle aging ensure that the released wine is ready to enhance a meal, stimulate a conversation and appease the most discriminating palate.

2009 Alisos boasts a deep ruby color with glints of intriguing crimson shining through in the beautiful clarity of the wine. A swirl releases a bouquet of pomegranates, tea leaf, and cherry cola at first, followed by wafts of dried plum, high-note red currant, and garden herbs. A sip confirms the nose, but is additionally rewarded by a smooth and silky texture as Alisos glides across the palate, leaving remembrances of dried raspberry and cherry from the Sangiovese, earthy and meaty dark notes from the Merlot and bouquet garni nuances from the appassimento Sangiovese. The lively acidity, barrel aged tannins and layered structure allow the soft fruits to show through in this superbly balanced wine. As with all Palmina wines, set the table, pull up a chair, pour the wine and enjoy the harmony of Alisos and your favorite meal!

Our featured recipe is **Turkey Polpette**.

