

PALMINA

2009 Barbera Santa Barbara County



Barbera is one of the world's friendliest wines. In Italy's Piemonte region, it is prized for its ability to ripen easily, pair beautifully with a wide range of foods and be ready to drink and enjoy relatively early. And so it is with the 2009 Barbera here in Santa Barbara County, which is released in time for summer fare but continues to evolve and gain complexity in the bottle over time and seasons.

Santa Barbara County is a near paradise to Barbera, which likes cooler climates to truly flourish. A true overview of the region, the 2009 Barbera is a blend from four vineyards in three cool climates – the Alisos Vineyard in the Los Alamos Valley, the Honea Vineyard and Walker Vineyards in the Santa Ynez Valley, and the Zotovich Vineyard in Sta. Rita Hills. Each of these cool-climate vineyards delivers a bit of their own personality to this charming food wine.

The art of the blend is evident in the 2009 Barbera, with the wine from each vineyard crafted a little differently to add layers of complexity to the wine. The Barbera from the Walker Vineyard was aged in 100% Slovenian oak barrels and Alisos Vineyard Barbera in 100% Gamba barrels made from French oak. The wine from Honea Vineyard was aged in a large "upright", and Zotovich Vineyard Barbera saw mostly neutral oak. Once the final blend was determined, the wines were racked from barrels to tank and allowed to marry, intermingle and meld for an additional month prior to bottling. The result is a wine that is truly representative of Santa Barbara County and layered with a cornucopia of flavors and bright acidity.

The vibrant purple edges surrounding the scarlet color of the wine tells of its youth and brightness before even a swirl. The swirl releases intense and elegant aromas of blackberry preserves on toast and just picked dark plums. A first sip pleases and surprises the palate, with the roundness from nose being overtaken with a bright and lively acidity and red fruit flavors – red raspberry, sour cherry, mulberry and cran-cherry. The layering from the vineyards is evident with textural components of bramble, tea-like soft tannins and a hint of rhubarb mingling with more blackberry, a hint of tar and earthiness and a lifting red plum note on the finish. This wine loves food, so enjoy with anything 'rustica' – spaghetti with meatballs, lasagna, risottos and just about anything with tomatoes and herbs! Enjoyable now, but will really improve with aging – we suggest decanting or aerating while the wine is still in its youth.