

PALMINA



2009 Barbera Walker Vineyard, Santa Ynez Valley

Wine is often more than simply a beverage. In the case of the Walker Vineyard, it was a dream. Don Walker and his wife Shirley moved from their Hollywood music industry lifestyle to plant and farm a vineyard, and to make wine that would bring people together with happiness and laughter around a table. Don joyfully made wine under his “Old School Cellars” home brand from the first grapes of this labor of love. The entire Palmina family shared in their enthusiasm and vision. Although Don and Shirley have both passed away, it is with a great sense of pride and honor that we are carrying on their dream by creating Palmina wines from the Walker Vineyard. This 2009 Barbera is the first Palmina release from the Walker Vineyard, and subsequent releases will be “grown, produced and bottled” by Palmina.

The vineyard lies on an ancient Alamo Pintado creek, with alluvial rock and sandy loam soils. Days begin with cool, coastal fog from the Pacific Ocean hovering over the vineyard, chased away mid-morning by warm winds drifting over the San Rafael Mountains to the east. Sunny, warm days provide the necessary temperature to fully ripen the grapes, and the cold, clear nights of the region retain the lively food-friendly acidity in each grape.

Hand harvested, the grapes are transported to the winery at dawn’s first light and cold soaked prior to the onset of fermentation. When dry, the young wine is transferred to Slovenian oak barrels, where it aged and gained complexity and a silky textural component for eighteen months prior to bottling.

Deep, darkly purple with garnet accents in the hue foretells of the character of this wine, as well as its youth at release. Almost frisky visually, a swirl releases generous aromas of raspberry and blackberry. Bright and vivacious on the palate, the 2009 Barbera from Walker is all about dark fruits – mission fig, black plum, black cherry and dashes of mocha. Very broad on the palate, beautifully balanced and providing a lasting impression of the intermingling of all on the finish, this is a wine for food! It is meant to be aged, so decanting or cellaring is suggested. Very stylish, and yet very much at home with pasta, pizza and tomato based dishes. Our feature recipe is *Lamb Spiedini with Coffee/Cocoa Marinade*.