

# PALMINA

## 2009 Dolcetto Santa Barbara County



Dolcetto, whose cheerful name translates as “little sweet one” is a wine full of youthful exuberance, but also a wine with structure and balance. There is no clear explanation of how the Piemontese gave Dolcetto its name, but the most popular is that compared to its neighboring vines (Nebbiolo), it is easy to grow, ripens early and easily and is therefore “sweet” to vinify and an easy-drinking wine. And the Palmina version is not only completely dry, but also not little! But as robust and bursting with flavor as it is, the 2009 Palmina Dolcetto is true to the varietal and a wine to be enjoyed in its youth – a delightful wine for foods of all seasons,

Dolcetto originated in the Piemonte region of Italy, where there are seven different DOC’s for it because the vines are highly influenced by soil type and climate and reflect “terroir” in the resulting wine. There is not a lot of Dolcetto planted in the United States, and Palmina is fortunate to source Dolcetto from two exemplary vineyards here in Santa Barbara County that also reflects their sense of “place”. The Honea Vineyard, which is planted entirely for Palmina, is located in the “Alamo Pintado Corridor”, an area quickly becoming known for

the quality of Italian varietals grown there. Further to the west, in the cool climate of Sta. Rita Hills, lies the Zotovich Vineyard. Each vineyard contributes to the final blend, with Honea lending bright fruit notes, roundness and soft tannins and Zotovich filling in with dark fruit and lively acidity. Delightful nuances of each vineyard shine forth in the resulting wine.

Upon delivery to the winery, the grapes were de-stemmed, and the whole berries allowed to cold soak for a few days to extract color, spiciness and the delightful soft tannins from the grape skins. After fermentation had completed, the young wines were aged for five months in neutral oak barrels. The final blend was then made and moved to a stainless steel tank for a month to integrate and marry the different components from the two vineyards prior to bottling

The bright and dark reddish-purple-violet color of 2009 Dolcetto itself has a youthful and lively look that compels a swirl. You can almost hear this wine laughing joyfully as a bouquet of dark berry aromas lift from the wine. Pretty soft tannins and a bright acidity play with the palate, bringing a mélange of fruit notes to the taste buds – blackberries, blueberries, ollaliberries. Another layer of black cherry and Satsuma plums follows, and that sip finishes with lingering hints of black licorice and raw almonds. Extremely drinkable on its own, and delightful with friendly foods like pizza!

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