



## 2010 NEBBIOLO ROCCA

### THE CRAFT

AVA : Santa Barbara County  
 FERMENTATION : 100% Native Yeast  
 AGING : 6 years  
 BARREL : 500L Puncheons  
 BOTTLED : August 2016  
 ALCOHOL : 14.9%  
 PRODUCTION : 145 cases

### THE STORY

At Palmina, Nebbiolo is the “king of wines” and it's our continual journey to capture the essence of this noble grape. Our Nebbiolo Rocca, named after Steve's two boys, Roman & Luca, is Palmina's signature wine. A cuvee' of our best barrels, the 2010 Nebbiolo Rocca is a blend of Michet & Lampia clones.

While Lampia, known for its larger clusters and berries, is typically a bit easier to grow, Michet is more concentrated in both flavor and color.

2010 marks the beginning of the most recent drought cycle. At this time, the soils still had a lot of water in them but the dry growing season of 2010 gives the wine a more pronounced herbal quality rather than the focused fruit quality of past vintages.

### TASTING NOTES

A deep baked-brick color is highlighted by glints of ruby red. Notes of mentholated eucalyptus and rosemary give way to spices of nutmeg, cinnamon, mace and sage. The wine is fresh smelling with brightened ginger on the nose and palate along with black molasses and a mélange of raspberry, cranberry, black mission fig, prune and raisins.

### FOOD PAIRINGS

The wine pairs beautifully with our featured recipe of Fig, Sausage and Spinach Stuffed Pork Loin. Serve nebbiolo with mushroom dishes, braised meats and game meat.

### DRINKING WINDOW

The 2010 Nebbiolo Rocca can be enjoyed now and will unfold for hours in the glass. This wine will continue to age gracefully over the next 7-10 years ... or more!

