

PALMINA



2010 BARBERA, ALISOS VINEYARD SANTA BARBARA COUNTY

Barbera has always been a favorite wine of the table. Its roots go back to the 13th century in Italy's Piedmont region, but when the waves of immigrants arrived in the United States in the 19th and 20th century, one of the prized possessions they brought with them was Barbera. It took root throughout California, yet Barbera still prefers cooler climates such as its original homeland to produce the highest quality wines that are both approachable in their youth and ageable.

The steep south-facing hills, low yields and cool growing conditions of the Alisos Vineyard produce fruit that is superb, and results in a wine that is robust, flavorful and food friendly. The Barbera vineyard block was especially created for Palmina in 2002 by grafting Barbera onto established vines, lending vine age maturity to the cool, maritime influenced climate and superb farming of the Alisos Vineyard team.

The crew at Alisos Vineyard harvests by hand at night to keep the grapes firm and cold, and then delivered these darkly hued, lanky clusters to the winery at the first light of day. After primary fermentation, the new wine was gently transferred to neutral French oak barrels for one year, and then racked to two 500 liter, neutral Gamba oak barrels for an additional six months of aging. This combination of vineyard care and winemaker skill resulted in an elaborate and incredible wine that truly reflects a sense of place

The first indication of the magic within the bottle is the black stripe designation on the label. Only the most extraordinary wines from Palmina are graced with this mark of distinction. The deeply hued, garnet colored wine glides into the glass and produces rich coffee bean, currant and Chinese Five Spice aromas. Before the taste buds even perceive flavors, they are rewarded with a silky, round texture overlaid with a hint of limestone and minerals. Black cherry, dried blueberry and red plum flavors are supported by a lilting acidity and subdued, elegant tannins. The taste sensation lingers on the palate, begging another sip and food! The wine is enjoyable and ready to drink now, but will continue to improve over the next three to five years.

This wine loves anything with tomatoes! Our featured recipe is **Lamb Polpette**.

