

PALMINA

TASTING NOTES



2011 BARBERA, SANTA BARBARA COUNTY

Balance of fruit and natural acidity

A deep ruby color with amethyst highlights shines in the glass, and the first swirl leads to aromas of blackberries, black currant and toast with jam. These dark berry notes are mirrored on the palate, and joined by interesting nuances of blood orange, a hint of dried cherry and spicy components – Chinese Five Spice, white pepper and a suggestion of violets. Young mission figs, black cherries and a bit of black strap molasses are balanced by firm and bright acidity. The wine is mouth-filling and yet refreshing, with a crisp acidity and a pleasing finish replete with soft mocha-like tannins.

1260 cases produced

Stephen Tanzer's International Wine Cellar: 90pts

THE CRAFT

A blend of Walker, Alisos & Honea – fermented naturally in individual in 1.5 ton fermenters. Pressed separately, aged in 60 gallon neutral oak barrels for 8 months then to 7000 gallon tanks for 1 year.

FOOD PAIRINGS

2011 Barbera is delightful on its own, but craves a meal! The balance of fruit and natural acidity make this wine an extension of the plate, enabling you to feel satisfied and happy during and at the end of a meal.

DRINKING WINDOW

TBD

