



2015 BARBERA, WALKER VINEYARD

THE CRAFT

AVA : Los Olivos District
 FERMENTATION : 100% Native Yeast
 AGING : 36 Months
 BARREL : Neutral French Oak
 BOTTLED : October 2018
 ALCOHOL : 14%
 PRODUCTION : 300 Cases

THE STORY

The Palmina family shares in the enthusiasm and vision of the vineyard's original owners, Don & Shirley Walker. Hollywood transplants from the music industry, the Walkers pursued their dream of planting, farming and making wine in the Santa Ynez Valley. We're proudly carrying on the Walker's dream in this special vineyard also known as "Old School."

Located in the Los Olivos District AVA on Alamo Pintado Road, the vineyard lies on an ancient creek with alluvial rock and sandy loam soils. Days begin with cool, coastal fog from the Pacific Ocean hovering over the vineyard, chased away midmorning 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 for which Barbera is known for.

TASTING NOTES

Although a very soil driven wine with aromas of wet clay and forest floor, red fruit dominates the nose with cranberry, raspberry and black fig. Classic barbera notes of blonde tobacco and glove leather lead to flavors of wild berries and essence of orange rind. The wine finishes without a tannic grip, but instead a charge of vibrant acidity that lingers pleasantly for some time.

FOOD PAIRINGS

Barbera pairs well with a wide variety of meals including tomato based dishes such as the Ragu Bolognese which we paired it with for this shipment. Pair with sausage, barbecued ribs, and hard cheeses like Parmigiano-Reggiano.

DRINKING WINDOW

While the wine is drinking great right now, it is extremely age worthy and will age beautifully during the next 5-7 years.

