



2009 NEBBIOLO, ROCCA

THE CRAFT

AVA : Santa Barbara County
FERMENTATION : 100% Native Yeast
AGING : 5 years
BARREL : Neutral French Oak,
 3500L Oak Bottles, 500L Puncheons
BOTTLED : June 2014
ALCOHOL : 14.9%
PRODUCTION : 168 cases
SRP : \$90/bottle

THE STORY

Nebbiolo has charmed and mesmerized for ages, with the first recorded mention found in a document at the Rivoli Castle outside Torino. The document dates back to 1268 when the House of Savoy ruled Piemonte. The Savoys loved the wine from Barolo, which became the official wine of the court and thereby known as the “king of wines” and “wine of kings.”

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 2009 Nebbiolo Rocca is a blend of Michet & Lampia clones.

TASTING NOTES

The wine is showy and aromatic upon opening as aromas of orange peel and rose petals shine through. The bouquet carries through to the palate with notes of ginger, cinnamon, and rosemary. While the wine is still very grippy and tannic, the flavors are evolving beautifully in the glass.

FOOD PAIRINGS

The wine is rich with tannins, acidity, and voluptuous fruit making it an ideal pairing for grilled meats such as lamb, ribeye or heartier dishes like braised short ribs or oven-roasted pork.

DRINKING WINDOW

Nebbiolo is one of the world's most age-worthy wines, and continues to improve with time in the bottle. The 2009 Nebbiolo Rocca is showing well now (after decanting) and will continue to age through 2028.

