



2010 NEBBIOLO, HONEA VINEYARD

THE CRAFT

AVA : Santa Ynez Valley
 FERMENTATION : 100% Native Yeast
 AGING : 6 years
 BARREL : Neutral French Oak,
 3500L Oak Bottes, 500L Puncheons
 BOTTLED : August 2016
 ALCOHOL : 14.9%
 PRODUCTION : 123 cases

THE STORY

The worldwide acclaim that Nebbiolo has earned over the years was born in the hills of Piemonte, in Northwestern Italy, home of the famed Nebbiolo wines of Barolo and Barbaresco. In Piemonte, like in much of Santa Barbara County, morning blankets of fog (nebbia, in Italian) give way to sunny afternoons, and cool nights.

The Michet clone of this grape thrives in the Honea Vineyard, which is nestled in the center of the Santa Ynez AVA. Limestone and sandy loam soil, marine layered mornings, warm afternoon sunlight and cool evenings conspire to create the ideal conditions to showcase Honea Nebbiolo's nuances. As the vines mature, new levels of depth emerge within the vintage.

At Palmina, working with Nebbiolo is a game of patience, as the wines age in barrel for up to five years before bottling; the wine then spends another year in bottle before release.

TASTING NOTES

The nose is all about savory, yet floral, feminine nuances - Herbs de Provence and dried rose petals. The palate exhibits dark cherry, anise and dried herbs that constantly evolve with each sip.

FOOD PAIRINGS

The wine pairs beautifully with hearty dishes such as braised meats and stews. Add a savory element such as fennel or orange zest to draw out the subtle nuances in the wine.

DRINKING WINDOW

This wine can be enjoyed now and will unfold for hours in the glass. We suggest decanting. Built to age, this wine will benefit from additional time in the cellar and will age gracefully over the next 7-10 years ... or more.

