



## 2015 SANGIOVESE, FIORE VINEYARD

### THE CRAFT

AVA : Los Olivos District  
 FERMENTATION : 100% Native Yeast  
 AGING : 8 months  
 BARREL : 100% neutral French oak  
 BOTTLED : July 2017  
 ALCOHOL : 12.5%  
 PRODUCTION : 150 cases

### THE STORY

In 2012, Palmina took over the vineyard farming at a special property in Santa Ynez — Sogno del Fiore Vineyard. This is a beautiful property that many of our wine club members may have been to as it's home to a few Palmina events (including our 20-year Anniversary Party in August 2015)

Steve knew the vineyard would be a perfect source for Palmina fruit, and after harvesting the grapes in 2013, he decided to make Palmina Sangiovese as a Fiore designated wine going forward.

The Fiore Sangiovese is made from a Brunello clone, yielding deep, dark and rich characteristics, similar to great old world Sangiovese: Leather, dried tobacco and fresh herbs. Steve has also incorporated a small block of high density Cabernet Sauvignon from the Fiore site, producing a “field blend” wine, containing 3% Cabernet.

### TASTING NOTES

The wine has a bright acidity upon opening with notes of bright, electric Bing cherries; Kalamata olives, fresh porcini mushrooms, capers and bright fruit linger on the palate, the wine finishes with a hint of anise and velvety tannins.

### FOOD PAIRINGS

This wine is delicious with many Italian classics such as Chicken Cacciatore and Ragu Bolognese, as well as grilled steak and pizzas.

### DRINKING WINDOW

The 2015 Sangiovese tastes delicious upon opening but will benefit from decanting. This wine will continue to evolve in the cellar and can be aged for an additional 7 to 15 years.

