

# PALMINA

## 2006 Barbera Honea Vineyard, Santa Ynez Valley



Although the Barbera grape can be traced back to the 1300's in Italy, and the Honea Vineyard in Santa Ynez was planted in 2003, a mere 700 years later, there are striking similarities between the geography and climate of the two regions. The Santa Ynez Valley is transverse, lying in an east-west direction that results in a "push pull" effect of cool ocean breezes from the west with warm desert winds from the east. Much as the cold northern weather from the Italian Alps battles with the warm air from the Ligurian Sea to the south of Friuli. In both cases, this unique type of microclimate offers a combination of cool nights for acidic balance, warm days for grape growth and a long growing season, ideal for Italian varietals such as the much loved Barbera.

The Honea vineyard is planted exclusively to Italian varietals specially selected by and for Palmina. The hillside planting and the significant diurnal shifts between day and nighttime temperatures provide an almost ideal location for Barbera, with warm days to ripen the fruit fully and cold nights to retain the grape's natural acidity. The 2006 growing season was long, and relatively temperate, with few heat spikes. Rain was scarce, resulting in smaller crop levels than previously, but with clusters chock full of concentration and verve.

The meticulous care taken in the vineyard was followed by skill and attention to detail in the winery. After hand harvesting at dawn's first light, the grapes were quickly transported to the cold room at the Palmina winery to preserve the "just picked" freshness. At completion of fermentation a few weeks later, the new wine was moved into French oak barrels, 20% of which were new and from Italy's Gamba cooperage. The wine remained in barrel for 20 months to lengthen tannins and introduce the sweeter tannins from the oak, and was bottled in the Spring of 2008. Six months of bottle aging occurred prior to release.

This is a big, smooth and exotic wine. A dark brick color is surrounded by scarlet edges and the beauty of the wine invites a swirl. Heady aromas of spice, wild strawberry, Bing cherry compote, and bright, fresh, black fruit demand that first taste. More spicy and striking flavors caress the palate – fresh nutmeg, black currant, Chinese five-spice, cassis, dried porcini mushroom, framboise – all balanced by fine tannins and lively acidity that aches for a great meal! On the finish, lingering notes of dark chocolate meld with ripe mulberry (dessert anyone?).

Barbera is such a "food wine". Our featured recipe is Italian Sausage and Roasted Walnut Sausage Risotto  
Enjoy!

### PALMINA

1520 E. Chestnut Court ~ Lompoc CA 93436  
tel: 805.735.2030 ~ fax: 805.735.2693 ~ email: [info@palminawines.com](mailto:info@palminawines.com)  
[www.PalminaWines.com](http://www.PalminaWines.com)