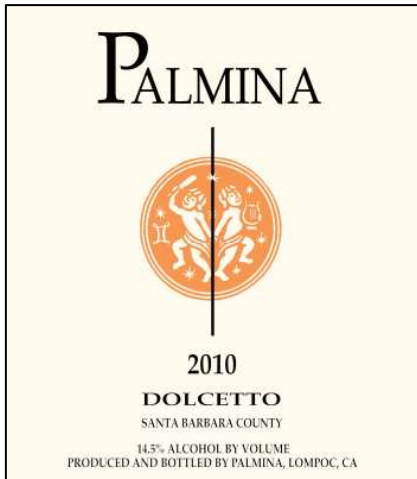


# PALMINA

## 2010 Dolcetto Santa Barbara County



There are wines that are destined to be aged, collected, swirled, sniffed, sipped and discussed. Those wines demand lofty descriptions, cellaring advice and the finest crystal decanters. And although their pedestals may be high, they may not be any more appreciated than the unassuming, friendly, filled with laughter and good times, “drink me now” Dolcetto. This has always been a wine to consume early, with friends and food. In Italy, it has always been the wine planted and made to enjoy while the Nebbiolos were being coaxed into greatness.

Dolcetto, whose cheerful name translates as “little sweet one” is a charming wine that is balanced, fruitful, structured and delightful with so many foods. It’s a wine for Wednesday spaghetti or Friday night Pizza. A picnic wine, a barbecue wine

and on a hot summer day, a red wine that can be chilled for an enchanting aperitif. Don’t let the “sweet little one” deceive you, though. 2010 Dolcetto is soft and approachable; it is artfully made, bone-dry and will continue to gain complexity in bottle in the unlikely case it is not immediately consumed!

2010 Dolcetto is a blend of grapes from three exemplary vineyards. The Honea Vineyard in the heart of the Santa Ynez Valley lends big berry notes, soft tannins and roundness to the wine, the Walker Vineyard right across the street from Honea layers in dark, soft berry aromas and flavors, and the grapes from the cooler Zotovich Vineyard in the Sta Rita Hills add spice and lively acidity. Made separately, each lot was de-stemmed and cold soaked to extract color, flavor and soft tannins from the skins prior to the onset of fermentation. Malolactic fermentation occurred in neutral oak barrels, where the wine aged for five months. A final blend was determined and married in a stainless steel tank prior to bottling in the Spring of 2011.

The dark, purple-violet color of the wine still shines with an exuberance and brightness – it simply shouts of its playfulness from the glass. On the nose, a bouquet of blackberries and white clover, mingling with olallaberry jam. On the palate, soft tannins and more berry notes of black cherry, blackberry compote and boysenberry that linger and finish with a lovely bitter almond note. Smooth and balanced, this is simply delightful, delectable Dolcetto. Enjoy now, or within the next 1-2 years.