

PALMINA

TASTING NOTES



2011 ALISOS

Fifteen years ago, the wine that first launched Palmina to the wine world was that which is now named Alisos. The intent of this blend has always been one of extreme focus – a stylistic wine of concentration and structure that showcases the best of both the Sangiovese and Merlot grape varietals.

The blend is structured around Sangiovese, 3% of which is appassimento Sangiovese, and the remaining 20% is made up of Merlot.

224 cases produced

2015 GOLD MEDAL WINNER

SAN FRANCISCO CHRONICLE WINE COMPETITION
(Italian Blends \$25+)

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As always, the first clue as to the depth of Alisos is the deep garnet color. A swirl emits aromas of red fruit and spice that mingle with earthy nuances. The bouquet of boysenberry, grated fresh nutmeg and hints of loam invite a first sip that delivers layers of fresh and dried fruit notes to the palate. The first impression is textural, with velvety tannins and lively acidity mingling and accenting fruit notes of plum, mulberry, dark cherry and herbal notes of sage and lavender. High-tone notes are provided by the Sangiovese, with the Merlot adding structure and a dark base, all brought together on the mid-palate by the dried Sangiovese's pleasing dried

plum note with hints of fresh brioche. Elegant tannins are represented by a suggestion of baker's chocolate and sarsaparilla on the lingering, persistent finish

Characteristic of Alisos, the wine is a deep, rich crimson color. It fills the glass with aromas of dried bing cherry, coffee, brown sugar and molasses. On the palate, flavors of fresh black plum mingle with savory notes of beef broth, and dried sage. Weight and texture from the soft plum tannins create a velvety mouth feel balanced by the bright acidity of the Sangiovese.

