

PALMINA

2007 *Alisos*

Alisos Vineyard, Santa Barbara County



This is the wine that started it all. After working in an Italian restaurant, owner/winemaker Steve Clifton sought to craft the ultimate food wine. Based on Sangiovese, with influences from Tuscany and the Veneto, this wine however, is 100% Palmina styled.

This 12th release of “Alisos” is a multi-dimensional work of art, layering in three components that each hail from the meticulously farmed Alisos Vineyard. Sangiovese for high toned fruit notes and bright acidity. Merlot for grounding, base fruit notes and as the “mortar” to pull in the mid-palate to make the wine seamless. And “appassimento” Sangiovese to achieve balance and harmony. Truly a Palmina original.

It is no surprise that this blend is named Alisos. A thread of the vineyard’s earthy minerality and a sense of the scrupulous care by vineyard manager Loren Colahan runs through each of the intricate layers of the wine. Originally and continually designed to be a wine “of the table”, Alisos is the most labor intensive of all Palmina wines. Sangiovese and Merlot are vinified to dryness and barreled separately. A portion of the Sangiovese grapes are placed on drying racks, surrounded by drying fans and encouraged to dehydrate to beautiful raisins over a period of about 100 days. Rehydrated in the new year and fermented until dry, this

nectar is then barrel aged for six months. In the late spring, the three components are blended and returned as a cuvée to marry in barrel before being bottled. Additional months of bottle aging ensure that the released wine is ready to enhance a meal, stimulate a conversation and appease the most discriminating palate.

Dark, intriguing, inviting – deep magenta hues with rich claret edges and an inviting clarity shout that this is a friendly yet intriguing wine. The bouquet is striking, with aromas of black plum skin, framboise and dried raspberry and orange peel. A first taste is bright, refreshing and unfolds a melange of cranberry, rose petals, black cherry and earth, enveloped by floral reminiscences of lavender and pressed lilac. Fine tuned tannins, spicy notes of sandlewood and dried orange peel fuse with more plum notes from the appassimento and a final hint of bittersweet chocolate on the pleasurable and lasting finish. Delightful now and will continue to integrate over time. A classic.

Our featured recipe is *Steve’s Famous Cacciatore*.

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