



Robert Parker
Wine Advocate

Closing Date: 8-28-06
Issue 166

The Independent Consumer's Bimonthly Guide to Fine Wine

PALMINA	2004	ALISOS (Sangiovese/Merlot)	SANTA YNEZ	(\$22.00)	RED	90
PALMINA	2005	ARNEIS HONEA VINEYARD	SANTA YNEZ	(\$26.00)	WHITE	89
PALMINA	2004	BARBERA	SANTA BARBARA	(\$26.00)	RED	89
PALMINA	2005	BOTASEA ROSATO	SANTA BARBARA	(\$18.00)	ROSE	88
PALMINA	2004	DOLCETTO ZOTOVICH VINEYARD	SANTA BARBARA	(\$20.00)	RED	86
PALMINA	2005	MALVASIA BIANCA LARNER VINEYARD	SANTA YNEZ	(\$24.00)	WHITE	91
PALMINA	2004	MATTIA	SANTA BARBARA	(\$28.00)	RED	87
PALMINA	2003	NEBBIOLO SISQUOC VINEYARD	SANTA MARIA	(\$40.00)	RED	90
PALMINA	2003	NEBBIOLO STOLPMAN VINEYARD	SANTA YNEZ	(\$32.00)	RED	87
PALMINA	2005	PINOT GRIGIO	SANTA BARBARA	(\$16.00)	WHITE	87
PALMINA	2005	PINOT GRIGIO ALISOS VINEYARD	SANTA BARBARA	(\$20.00)	WHITE	89
PALMINA	2005	PINOT GRIGIO HONEA VINEYARD	SANTA YNEZ	(\$18.00)	WHITE	90
PALMINA	2003	SAVOIA	CALIFORNIA	(\$50.00)	RED	90
PALMINA	2005	TOCAI FRIULANO HONEA VINEYARD	SANTA YNEZ	(\$22.00)	WHITE	90
PALMINA	2005	TRAMINER ALISOS VINEYARD	SANTA BARBARA	(\$22.00)	WHITE	87
PALMINA	2004	UNDICI ELEVEN OAKS VINEYARD	SANTA YNEZ	(\$36.00)	RED	92

Palmina is the remarkable operation of Steve Clifton, who produces 10,000 cases of Italian-inspired wines. Having done enough understudy/homework in Italy, he has met the challenge of finding single vineyards in California's Central Coast planted with Italian varietals. He is fashioning the finest dry Italian-styled whites in the new world! The red wine program lags slightly behind, but it is starting to exhibit potential. All the whites are fermented in stainless steel, and have their malolactic blocked. They are wonderful wines for drinking as aperitifs or matching up with food. The **2005 Traminer Alisos Vineyard** actually smells like a Gewürztraminer, offering up notions of mint, rose petals, litchi nuts, and tropical fruits. Medium-bodied, elegant, and dry, it should be enjoyed over the next 1-2 years. My favorite of the three Pinot Grigios is the **2005 Pinot Grigio Honea Vineyard**. Its attractive orange skin and apple rind characteristics are accompanied by lovely fruit, medium body, and a crisp personality. The **2005 Pinot Grigio Santa Barbara** is a straightforward, fruity white with hints of honeyed oranges and apples. Those two fruits are also noticeable in the **2005 Pinot Grigio Alisos Vineyard**, a crisp, light to medium-bodied effort. A knock-out bouquet of lemon rind, tropical fruit, and honey characterizes the **2005 Tocai Friulano Honea Vineyard**. This fruity, dry, medium-bodied, pure, zesty Tocai should be consumed over the next 1-2 years.

Little Arneis is made in Italy, and even less in California, but Palmina's **2005 Arneis Honea Vineyard** is a powerful (13.5% alcohol) effort displaying notes of honeysuckle, flowers, herbs, and tropical fruits. It was fermented in steel as well as new and old oak. For my palate, the star of these whites is the **2005 Malvasia Bianca Larner Vineyard**. It offers oodles of fruit along with hints of marzipan, minerals, and flowers presented in a dry, crisp, steely format. Enjoy it over the next 1-2 years. The **2005 Botasea Rosato**, a project of Steve's wife, Chrystal, is a blend of Dolcetto, Nebbiolo, and Barbera. Abundant amounts of herbal, sweet cherry and currant characteristics as well as a dry finish are found in this medium-bodied rosé. All of the proceeds from the sale of this rosé are

donated to the Susan B. Love Foundation for breast cancer research.

As for the reds, the pretty, elegant, medium-bodied **2004 Dolcetto Zotovich Vineyard** is not inspiring by the standards of Palmina, but it will offer simple mocha and berry fruit characteristics if consumed over the next 1-2 years. A blend of 75% Sangiovese and 25% Merlot, the outstanding **2004 Alisos** possesses a dark ruby color in addition to spicy herb, sweet saddle leather, cherry, and underbrush notes. With medium body, fine acidity, and loads of character, it will drink well for 2-4 years. Part of the Sangiovese crop is dried and then vinified separately to give more body and character to this wine. The deep ruby/purple-hued **2004 Barbera** (aged in a combination of French and Slovenian oak) exhibits notes of cherries, vibrant acidity, and a crisp style. The interesting **2004 Mattia** is a blend of 50% Rofesco, 30% Cabernet Franc, and 15% Merlot (95%). This Italian-tasting red possesses aromas and flavors of herbs, underbrush, and red fruits as well as crisp acidity. A brilliant effort, the **2004 Undici Eleven Oaks Vineyard** is a *barrique*-aged Sangiovese revealing terrific concentration, wonderful sweet black cherry, fresh mushroom, and roasted herb characteristics, and a full-bodied, concentrated personality. The *barrique* influence is kept well in the background.

Nebbiolo has been an irrefutable failure for most California winemakers, but Steve Clifton comes close to hitting a home run with his two cuvées. The **2003 Nebbiolo Stolpman Vineyard** offers aromas of earth, sweet cherries, and a touch of licorice in a medium-bodied, austere format. A real head-turner, the denser, richer **2003 Nebbiolo Sisquoc Vineyard** displays more heady black cherry notes intermixed with licorice and spice. Consume this impressive Nebbiolo over the next 2-3 years. Also outstanding, the **2003 Savoia** is an innovative blend of 50% Nebbiolo and equal parts Barbera and Syrah. Its deep ruby/purple color is followed by a medium to full-bodied wine boasting copious amounts of wild mountain berry fruit intermixed with hints of blackberries, tar, and herbs. Fleshy and rich with good underlying acidity, it should be consumed over the next 3-4 years. Tel. (805) 735-2034

PALMINA

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