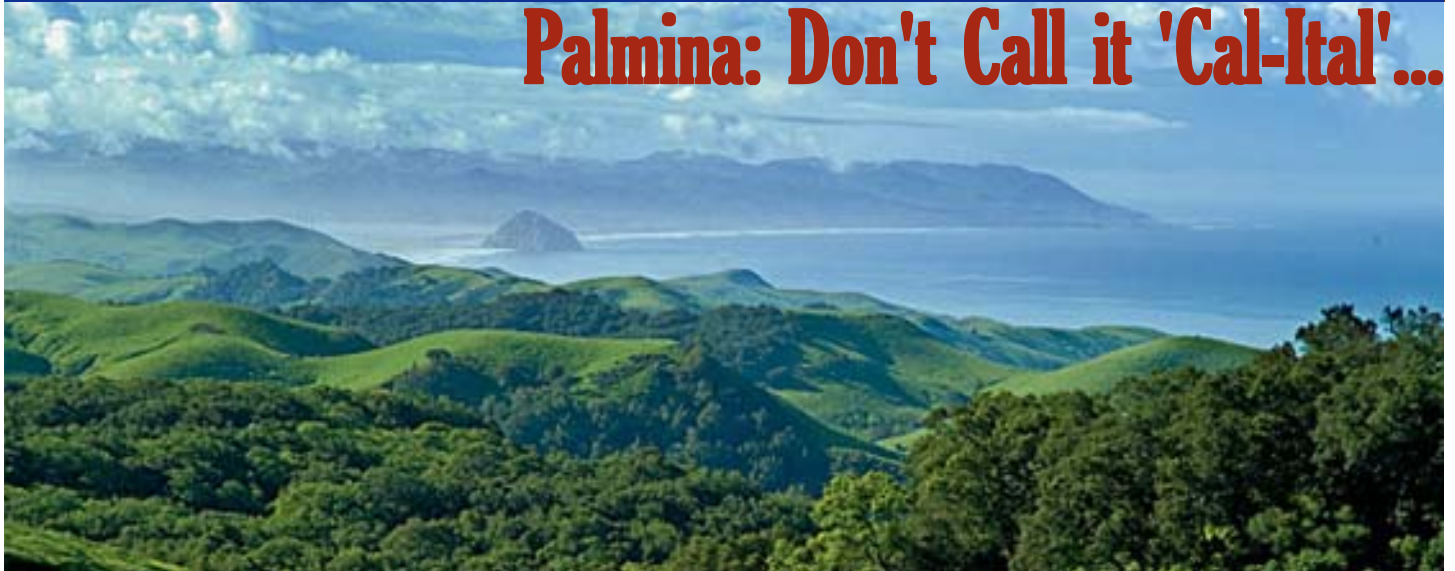


## Palmina: Don't Call it 'Cal-Ital'...



Cal-Ital: California wines produced from Italian varietals. The movement started in the 80's by California winemakers, many with Italian heritage (see Seghesio, Mondavi, Coppola, Martini, etc.), who were seeking to replicate the famous wines of their Italian ancestors.

Seems like the idea had some promise considering the climates of Italy and California share some similarities and Americans were already consuming plenty of Chianti, but all too often the result was full bodied, fruit forward wines bearing little or no resemblance to their Italian brethren. With this state of mind, when the time came to taste through the wines of Palmina, I was primed to dismiss them as another weak attempt by a California winery to imitate the great Italian wines. Instead, I was taken aback at the quality of these wines and the resemblance to their Italian counterparts. While retaining a decidedly California style, these wines capture so many of the things I love about the great wines of Piedmont. Structured, balanced and light on their feet, without sacrificing depth of flavor and concentration, these wines are made to be consumed with food. So yes, they are California wines produced from Italian varietals, but they are anything but the typical Cal-Ital style, so don't call them that.

### **Join Us:**

**Fri. Nov. 7, 4:30 to 7:30pm**

**Sat. Nov. 8, 1:30 to 5:30pm**

The first vintage was produced in 1995 in the basement of owner/winemaker Steve Clifton's home (you may have heard of his other wines, Brewer-Clifton). Today, with the help of his wife, Chrystal, they produce fantastic wines inspired by the great wines of Northern Italy. Their philosophy is that wine should enhance and complement food, and with this approach, they create balanced, delicate wines.

The climate and soil types in Santa Barbara share similarities to Northern Italy. With the unique transverse Santa Ynez Mountain range running east to west along the Pacific coastline, the cool ocean air is directed into the valleys where it meets the warm air flowing from the deserts to the east. This effect is similar to what is seen in Piedmont and Friuli, where warm air from the Mediterranean and Adriatic seas meet the extremely cold flow moving down from the Alps that works to create interesting microclimates. The result are growing regions with good sunlight and exposure that allow grapes to fully ripen but remain cool enough so the resulting wines retain acidity and structure. After spending extensive time in Northern Italy visiting and working with other winemakers, Steve and Chrystal have come to understand how best to manage these Italian varietals that, at times, can be quite fickle and tough to grow. With only just over 10 years of experience working with these grapes, I believe they have produced wines that show the inherent qualities of these Italian varietals while adding a California twist.

# PALMINA WINERY OF CALIFORNIA

## 2006 PALMINA ARNEIS

Santa Ynez Valley

Regular \$19.99 TWS Price \$15.99

Overall, white wine grapes tend to be easier to grow and more hardy than their red colleagues in the vineyard. Although sometimes thin-skinned and delicate, white grape varieties are rarely thought of as finicky, difficult or temperamental. Not so with Arneis, which has such a difficult reputation in its native Roero hills region of Italy's southern Piedmonte, that locally, its name translates to "stubborn" or "little rascal". The "little rascal" is a wine full of personality that requires as much attention in the winery as the vineyard.

The 2006 bottling of Arneis is astoundingly aromatic. A bouquet of honeysuckle and violets is laced with a hint of lavender and talc. This feminine nose is delicate in a forthright way and is unleashed from an inviting pale gold hue in the glass. Lifting acidity and freshness wakens the palate and envelopes the taste buds with harmonic layers of kaffir lime, wild fennel and then red Anjou pear, Fuji apple and the characteristic marzipan, almond and wild herb finish. Full bodied and agreeable, as one might expect from this individualist grape, Arneis will pair beautifully with savory dishes, seafood and hearty fare. We recommend serving just slightly chilled to fully enjoy both the sensory essence of the wine.

## 2007 PALMINA DOLCETTO

Santa Babara County

Regular \$19.99 TWS Price \$15.99

Dolcetto, translated as "little sweet one," is named so for its easy-going nature and drinkability. The grape's origins are in Italy's northern Piedmont region as an everyday wine of the people. Low acid and minimal tannin make for a soft, dry wine that's a go-to for simple dishes like pizza, pasta and subs. At Palmina, they suggest a pairing with Grilled Spaghetti & Meatballs Rustico. Palmina crafts wines that are Italian in tradition and modern by design, and all are designed to be an "extension of the plate". The 2007 Dolcetto delivers direct fruit flavors of blackberry and plum while maintaining a palate that is at once soft and silky.

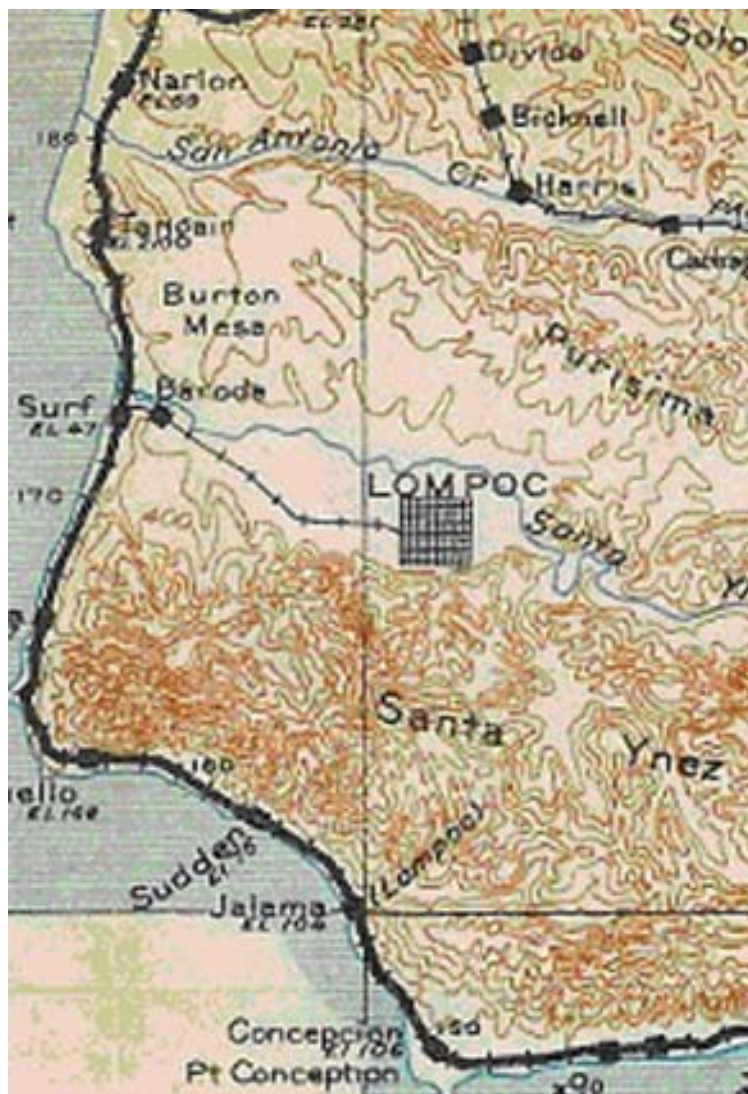
## 2006 PALMINA BARBERA

Santa Babara County

Regular \$24.99 TWS Price \$19.99

Barbera is known worldwide for its intense color, and the 2006 Barbera, Santa Barbara County more than steps up to the plate. A deep rub-red color with violet hues foretells of the dark fruit profile in the glass. A swirl releases a bouquet of ripe plum, blackberry and black currant along with subtle traces of nutmeg and toasted vanilla. On the palate, the wine is mouth-coating and silky and just plain friendly! There is a depth of blueberry-plum and black cherry fruit, sweet baking spices and a hint of chocolate, a bit of earthy-mineral character, soft and pleasing tannins and a lively acidity that then leads to a cherry cobbler finish. Beautifully balanced, this is a wine with harmony.

Barbera loves food, and food loves Barbera. Enjoy this wine with the company of friends and family and with meals ranging from Wednesday's spaghetti to Sunday's pot roast.



## 2005 PALMINA MATTIA

Santa Babara County

Regular \$29.99 TWS Price \$23.99

When Palmina owners/winemakers Steve and Chrystal Clifton decided to get married, it was no surprise to anyone that the wedding would take place in Italy. And particularly in Friuli, in the northeastern part of the country. With family and friends gathered, they were presented at their reception with a "wedding wine", made by good friends Valter Scarbolo and Joe Bastianich. This very special wine was a blend of Refosco, Cabernet Franc and Merlot. Chrystal and Steve decided a few years hence to recreate this wine in honor of the celebration and their union. Depth of color predominates, yet with rather mischievous glints of garnet peeking from the maroon/violet color of the wine. On the nose, vibrant and earthy notes of currant, plums, dried cherry and violets abound. Plush on the palate, Mattia refreshes and caresses with a yin-yang of liveliness and elegant, dusty tannins all beautifully integrated and layered with fruit notes of black cherry, dark plum, pomegranate and blackberry, intermingled with a hint of cedar, a wisp of truffle and a suggestion of black tea-like tannins.

## 2004 PALMINA NEBBIOLO "SISQUOC"

Rancho Sisquoc, Santa Maria Valley

Regular \$54.99 **TWS Price \$43.99**

In addition to the calcareous/clay soils and south facing hillsides at Rancho Sisquoc, the vines are of the Michet clone of Nebbiolo, considered among the local Piemontese to be the highest quality biotype.

The 2004 *Sisquoc* should first be decanted and allowed to breathe before even a sip. This is a wine full of intrigue, complexity and intricacy. A brick red color with russet/maroon edges foretells of the depths of layered delights to follow. After so many years of restrained aging, a breath of air releases sophisticated notes of heady wildflower, caramel, pomegranate and earthy, garden spice. A hint of bacon from the barrel aging, a wisp of dried sage – all leading to deeper flavors of cranapple, hazelnut, a suggestion of truffle, a hint of black strap, a reminder of the earthiness that is *Sisquoc*.

The noble Nebbiolo, when grown in its most cherished and best suited place, is often named after that particular spot on earth that yields such a captivating wine. Barolo. Barbaresco. One of those serendipitous places where favorable conditions for Nebbiolo converge is the Rancho "Sisquoc" Vineyard in Santa Barbara County's Santa Maria Valley.

## BLACK ANKLE VINEYARDS...



### 2006 CRUMBLING ROCK

(Winner - 2008 Governor's Cup)

38% Cabernet Franc, 33% Cabernet Sauvignon, 24%

Merlot, 5% Verdot

Regular \$39.99 **TWS Price \$31.99**

The deep ruby color of the 2006 *Crumbling Rock* is accompanied by a sweet, complex nose of intense black fruits, crushed rocks, graphite, dried mushrooms and a hint of vanilla. Full-bodied and viscous on the palate, the wine shows plush tannins balanced with an acidic backbone and a rich mouthfeel.

### 2007 BEDLAM

(Winner - '08 MD. Winemaster's Choice)

39% Viognier, 23% Chardonnay, 18% Gruner Veltliner,

18% Albarino, 2% Muscat

Regular \$29.99 **TWS Price \$23.99**

The 2007 *Bedlam* boasts a vibrant nose of spring flowers, Asian pears and lemon-lime. On the palate the wine displays ripeness, viscosity, a smooth texture and substantial depth and concentration.

### 2006 PASSEGGIATA

100% Syrah

Regular \$22.99 **TWS Price \$17.99**

The 2006 *Passeggiata* is a light to medium bodied wine, with a translucent ruby color and hints of raspberries and butterscotch on the nose. This wine dances across the palate with notes of vanilla, red fruits and exotic spices.

## RARE SEASONALS...

ØLFABRIKKEN KLOSTER \$12.99 750ml

ØLFABRIKKEN JULE ALE \$11.99 22oz

### Denmark

Since its inception in late 2004, Ølfabrikken has won more awards than any other brewery in Denmark, culminating in 2006, when the 12,000 members of the consumer organization "The Danish Beer Enthusiasts," voted Ølfabrikken both "Brewery of the Year" and brewer of the "Best New Beer." As of this writing, Ølfabrikken is rated as the 12th best brewery in the world of 7,300 reviewed on Ratebeer.com.

THIRIEZ BIÈRE DE NOËL \$11.99 750ml

### France

Daniel Thiriez, who lives and brews in a charming old farmhouse amidst the rolling fields of France's north country, is considered by many to be France's best brewer. Every year he makes a different ale to celebrate Christmas, and this year's is a major departure from the darker brews he has done in the past. This *Bière de Noël* is a beautiful red-gold wheat beer — with quite subtle all-spice and orange peel added. The result is a slightly tart, wonderfully effervescent, and quite refreshing festive brew.

LA MONEUSE WINTER \$11.99 750ml

### Belgium

A very festive and hardy holiday 'saison' home-made at Belgium's smallest family brewery. Extra rich for the holiday season, at 8% alcohol by volume. Rated 8's and 9's (out of 10) by the authors of *The Beers of Wallonia*. As the label says, really just a richer version of *La Moneuse*, using a little caramelized malt and maybe more hops. The malt flavor of the *Special* is a little darker, roastier, and certainly sweeter, which must somehow distract attention a bit from the earthiness which is so notable in *La Moneuse*.

ZINNEBIR X-MAS \$12.99 750ml

### Belgium

An unspiced, delicious winter ale from Belgium's smallest brewery.

MIKKELLER "NOT JUST ANOTHER WIT" \$12.99 750ml

### Belgium

While not technically a seasonal, November 1. was the release date of Mikkeller's "Not just Another Wit", and it's certainly not just another witbier. The style's taken to another level. Strong and hoppy. This may be the world's first IPW?

KERSTMUTSKE CHRISTMAS NIGHTCAP \$12.99 750ml

### Belgium

Working in his ultra-scientific brewery in western Flanders, Dirk Naudts is one of Belgium's leading brewmasters. For years, Dirk has been coming up with winning beer recipes for breweries large and small throughout Belgium and Holland. (You would be amazed at how many beers with other people's labels on them were actually created by Dirk.) It was only natural that when he finally put together his own tiny but ultra-scientific brewery, it would be called *De Proef* – "the Prof" – Dirk's fond nickname.

## MARK YOUR CALENDAR!

FREE WINEMAKER'S TASTING:  
CHRIS DEARDEN OF NAPA'S  
BENESSERE VINEYARDS

Wed. November 5, 5 - 7pm  
The Wine Source 3601 Elm Ave

FREE WINE TASTING:  
THE WINES OF SANTA BARBARA'S  
PALMINA WINERY

Fri. November 7, 4:30 - 7:30pm  
Sat. November 8, 1:30 - 5:30pm  
The Wine Source 3601 Elm Ave

FREE WINEMAKER'S TASTING:  
JOSE MANUEL ORTEGA GIL-FOURNIER  
OF ARGENTINA'S O. FOURNIER  
VINEYARDS

Tues. November 11, 5 - 7pm  
The Wine Source 3601 Elm Ave

THE WINE SOURCE IS PROUD TO  
SPONSOR:  
CRUSH! '08 AT THE MANSION  
TO BENEFIT THE GARRETT-JACOBS  
ENDOWMENT FUND

An evening of wine tasting, culinary delights, and music at  
The Engineers Club.

Fri. November 14

6pm VIP Tasting - \$95 Per Person  
7pm General Tasting - \$75 Per Person  
The Engineers Club  
11 West Mount Vernon Place  
For reservations call:  
J. Bitner @ 410.539.6914 x103

FREE WINE TASTING:  
DOMAINE WEINBACH OF ALSACE

Fri. November 14, 5 - 8pm  
The Wine Source 3601 Elm Ave

FREE BEER TASTING:  
THE BREWS OF MAGIC HAT  
Sat. November 15, 2 - 5pm  
The Wine Source 3601 Elm Ave

FREE WINE TASTING:  
THANKSGIVING WINES  
Fri. November 21, 4:30 - 7:30pm  
The Wine Source 3601 Elm Ave

## FROM THE CHEESE CAVE...

Get to know your washed (and smear-ripened) cheeses, 'cause "Stinky" is on sale!

These orange, pink and red-rind beauties are my absolute favorite category of cheeses because they are complex, creamy and deceptively friendly. In fact, all washed rind cheeses lend themselves to melting so beautifully, that they seemed like the perfect fit for National Fun with Fondue Month.

Take some time to enjoy these cheeses with friends and family this month and you'll be surprised how fast 'stinky' moves from a negative to positive adjective (for cheese at least). Pair 'em up with hard and sparkling ciders, spicy whites and beers of all sorts.

**Raclette-** A traditional melting cheese similar to Fontina; ours hails from the French Alps, where they griddle the cheese on top of a casserole of cornichon and potatoes.

**Regularly \$14/lb On Sale @ \$10/lb**

**Grayson-** This year's ACS winner and a favorite here at The Wine Source; this Blue Ridge beaut is wonderful in macaroni and cheese or all by itself with a fruit compote.

**Regularly \$14.50/lb On Sale @ \$12/lb**

**Brick-** The American Original made by Widmer Cheese Cellars in Theresa Wisconsin. Due to a milder profile than its German ancestor, Brick is known as "the married mans Limburger". Great on Pumpernickel w/ onions.

**Regularly \$10/lb On Sale @ \$8/lb**

**Langres-** From the Champagne region of France, this little guy is traditionally served w/ bubbly poured right on top! I love its semi-firm center and gooey outer paste. Sinfully good broiled w/ Prosciutto slices on top of baguette.

**Regularly \$15/ea On Sale @ \$10/ea**

**Munster-** Lovely individual rounds of beefy goodness from Alsace, France. Probably the runniest of the bunch, so get a baguette to sop it up!

**Regularly \$10/ea On Sale @ \$9/ea**

