

# PALMINA

## 2006 Pinot Grigio Honea Vineyard, Santa Ynez Valley



How is it that a beautifully pale white wine can be made from a seemingly red grape? This is just one of the interesting contradictions with Pinot Grigio! The skins of this grape can vary from grayish-blue to russet-pink and yet, with just the right amount of skin contact during vinification, will produce a white wine with an enticing light-straw hue. The styles of Pinot Grigio can also vary widely – from racingly austere to round and full bodied. Also known as Pinot Gris (when crafted in an Alsace style), Pinot Grigio is a member of the “Pinot” family, and like its red wine cousin Pinot Noir, will beautifully showcase “terroir” when grown in the right place.

One of those stellar sites is the Honea Vineyard. Located between the towns of Solvang and Los Olivos on the “Alamo Pintado Corridor”, the vineyard was planted entirely to Italian grape varietals by Milt and Marilyn Honea specifically for Palmina. 2006 marks the second vintage of Pinot Grigio produced from the property, which continues to produce grapes of distinction that warrant a vineyard designated “Black Label” from Palmina.

As with all Palmina white wines, there is a concerted effort in the winery to preserve the pure characteristic of the grape. The grapes are hand harvested in the early hours of the morn-

ing and delivered to the winery while still cool and crisp. The whole clusters are then immediately pressed, with careful monitoring of time on skin contact – just enough to extract a bit of spiciness and not long enough to affect color – and then moved to stainless steel tanks to undergo fermentation. A long cool fermentation in stainless steel with no malolactic influence ensures that the aromatics and layers of flavors specific to both the varietal and the vineyard are captured in the bottle. The 2006 Pinot Grigio, Honea Vineyard was bottled and released in the Spring of 2007.

The pale straw color of the wine glistens in the glass. A swirl produces a subtle and elegant bouquet of honey-suckle blossom and freshly picked summer stone fruits. Even before a first taste, a refreshing crispness is evident. That first sip rewards with a first impression of honeydew and Crenshaw melon as the round and uplifting texture of the wine envelopes the palate. Layers of asian pear, quince and green guava are interlaced with a stonelike minerality that continues into the long finish. Those lingering notes are joined by a hint of lime zest in this elegant rendition of Pinot Grigio. Best when served at cellar temperature, and enjoyed in its youth

Our friend and colleague, Kurt Alldredge, of *The Chef's Touch* in Solvang, CA has provided our featured recipe; *Fresh Linguine con Vongole*.

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1520 E. Chestnut Court ~ Lompoc CA 93436  
tel: 805.735.2030 ~ fax: 805.735.2693 ~ email: [info@palminawines.com](mailto:info@palminawines.com)  
[www.PalminaWines.com](http://www.PalminaWines.com)