

PALMINA

2006 Traminer Alisos Vineyard, Santa Barbara County



One of the oldest known varieties in Italy, Traminer can be traced back to Roman days and likely originated in the city of Termeno (also known as Tremen) in the Alto Adige region of northeastern Italy. Not to be confused with its related cousin, Traminer is thought to have migrated to Germany's Pfalz region in the Middle Ages, where it was given the prefix "Gerwurz", which means "spicy" in German. A typical characteristic of the Traminer family of grapes is its alluring bouquet, and Italian wines are often labeled as "Traminer Aromatico".

Traminer has long been a key component in Palmina's white wine portfolio. Initially a key component in Palmina's Bianca white blend, Traminer stood on its own with the 2004 vintage and was an immediate sensation. The grapes hail from the Alisos Vineyard in Santa Barbara County's Los Alamos Valley, where Palmina has sourced grapes from the very first days of the winery over ten years ago. The long-standing relationship and the cool, maritime climate of the vineyard results in low yields of highest quality grapes that display the unique characteristics of this distinctive and uncommon varietal.

The west-east orientation of the Los Alamos Valley funnels early morning fog from the nearby Pacific Ocean, which burns off to bright sunshine and warm days. As evening approaches, the temperature drops – sometimes as much as 30° between daytime and night. This dramatic micro-climate provides an environment wherein warm days allow the thick-skinned Traminer grape to fully ripen, and the cool nights allow the grape to retain a lively acidity. To ensure that this is fully translated to the ensuing wine, the grapes are harvested by hand in the pre-dawn hours of the morning and delivered to the winery by first light. The grapes are then pressed to stainless steel to preserve the savory essence of the entire cluster. A long, cool fermentation over several weeks ensures that the pure characteristics of Traminer are preserved.

A light cornsilk color with brilliant highlights first beckons to the glass. A swirl unleashes the aromatics for which Traminer is known. A full bouquet of green apples, lemon drop and floral notes of citrus blossom and fresh garden herbs lead to exotic notes of lychee, asian pear, lime and mangosteen that race across the palate. There is a crisp and lively acidity in this beautifully balanced wine, and nuances of hazelnut and flinty minerality on the refreshing finish. The 2006 Traminer is a medium-bodied wine that is enjoyable now, and will continue to gain some complexity in the bottle over the next 1-2 years.

We've paired the 2006 Traminer with Salmon Carpaccio with Dill Dressing. The recipe is available on our website.

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