

PALMINA

2008 Traminer, Alisos Vineyard Santa Barbara County



Traminer is thought to be one of the most ancient grape varieties still in cultivation. There are many modern wine grapes that can point to Traminer as their parent (Gewürztraminer of course, but even the Pinot family, including Pinot Grigio), yet science has not yet found any parents *for* Traminer and the grape has been well documented back to the 14th century. It is likely that the name Traminer refers to the alpine village of Tramin (called Termeno in Italian). It is still one of the very distinguishing and important wines of Italy's Alto Adige, an area characterized by daily temperature variations due to the push-pull of the nearby Dolomite mountains and Adriatic Sea.

Here in Santa Barbara County, Traminer enjoys a similar climate at the Alisos Vineyard, which is blanketed by cold fog and sea air from the nearby Pacific Ocean each morning, and then warmed during the day from desert temperatures spilling over the San Rafael Mountains to the east. Early morning fog gives way to warm daytime temperatures that allow the grapes to perfectly ripen. Once the sun sets, the temperature drops – often by 30° or more – and preserves the crisp, natural acidity in the grape. Palmina has sourced grapes from this distinctive and meticulously farmed

vineyard since the very first days of the winery back in 1995. The long-standing relationship, the superb viticulture and the climate of the vineyard results in low yields of highest quality grapes that display the unique characteristics of this distinctive and uncommon varietal.

The 2008 vintage is a small one, which began with a severe frost in April and resulted in a shortened growing season that produced small berries of intensity of flavor. To retain the crispness and liting acidity of the grapes, the grapes were hand-harvested at night and delivered to the winery at the first rays of dawn. The clusters were then gently pressed to a stainless steel tank, and slowly fermented under cold temperatures to retain the aromatic and flavor profile of the vintage and the Traminer grape itself.

The 2008 Traminer is like a white diamond – just a trace of pale gold shines in this beautifully light and brilliant wine. Perhaps lulled into a perception by the light color, a swirl and first sniff astonishes the nose with a vibrant bouquet of lychee, jasmine and a sweet hint of honeysuckle. A first sip glides across the palate with a glycerine texture, bringing reminders of Bosc pear, mandarin orange zest, and a pebbly minerality. Spicy nuances of ground wild mustard, petrol (after all, Traminer is the parent of Riesling!) and more night-blooming jasmine round out the profile and finish. The 2008 Traminer release is bottled with a cork finish, as this is a complex wine that has great aging potential. The elegant perfumes, layered fruit profiles, spice and subdued tannins will simply continue to integrate with time in the bottle. So, enjoy a bottle now for its freshness and save a few bottles for intriguing complexity down the road!

1520 Chestnut Court • Lompoc, CA 93436 • tel: 805.735.2030 • email: info@palminawines.com

PalminaWines.com