



## 2013 ARNEIS "LITTLE RASCAL"

### HONEA VINEYARD, SANTA YNEZ VALLEY

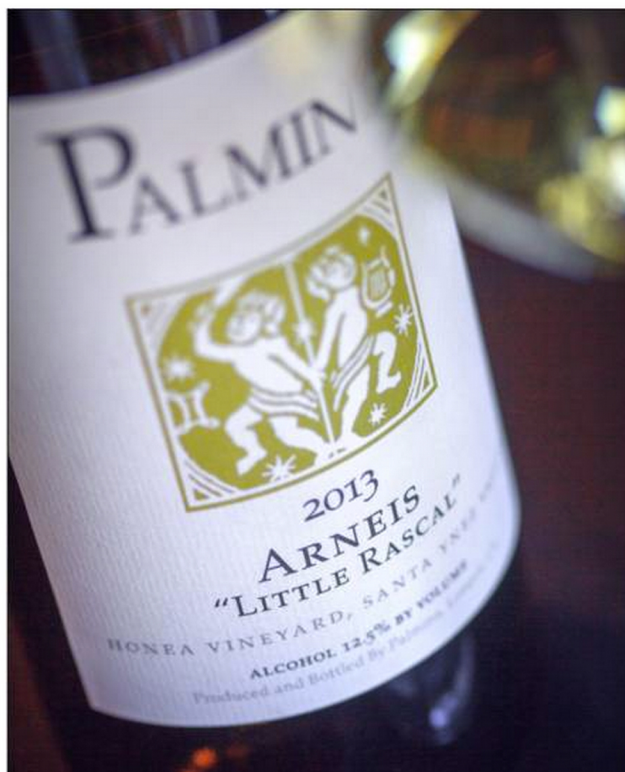
#### THE STORY

Arneis is an ancient grape that hails from the Roero hills of Italy's Piemonte region. It translates to "the little rascal" since it has a reputation of being a difficult grape to grow — one that will first test the patience of the grower and then the winemaker.

The Honea Vineyard in the "Los Olivos District" of the Santa Ynez Valley is the source for Palmina's Arneis. The vineyard's rolling hills, sandy alluvial soils and warm sunny days followed by cool and crisp evenings and meticulous farming create the perfect environment for taming the grape's "rascal" nature.

*Pale yellow. Pungent, mineral-laced aromas of pear, chamomile, lemon pith and succulent herbs. Densely packed orchard and pit fruit flavors are brightened by zesty minerality, with a hint of bitter lemon pith gaining strength with air. Refreshingly dry and stony on the finish, with the pear note repeating.*

— Josh Reynolds, 90 pts



#### THE VARIETAL

Arneis is an ancient grape that hails from the Roero hills of Italy's Piemonte region. In Italy, it grows around Cuneo in an area of sandy ground, marine deposits and rolling hillsides with bright sunshine.

#### THE CRAFT

The grapes are harvested at night when they are cold and crisp then brought to the winery. The grapes are then pressed and transferred to a combination of stainless steel (1/3) and neutral French oak barrels (2/3) for fermentation with indigenous yeast. Malolactic fermentation is not encouraged or inhibited.

The wine was aged in one part stainless steel and the rest in oak — 60 gal French oak barrels and larger 120 gal puncheons to allow the flavors to meld together before being bottled in the summer of 2014.

#### DRINKING WINDOW

Arneis is a refreshing white wine meant to be drunk young when the fruit is crisp and bright.

#### FOOD PAIRINGS

This is an excellent pairing with flaky white fish, smoked salmon, sushi and spicy asian dishes but can also hold its own with more savory foods such as pesto, prosciutto and grilled seafood.

#### TASTING NOTES

Aromatic notes of fresh herbs, pink grapefruit, meyer lemon, and honeysuckle. The palate is tighter and more citrus driven than the 2012. Stone fruit, Asian pear, lemon peel and hints of lavender on the palate. Finishes dry and refreshing with nice weight and great minerality.