



2015 PINOT GRIGIO, SANTA BARBARA COUNTY

THE CRAFT

AVA : Santa Barbara County
FERMENTATION : 100% Native Yeast
AGING : 5 months
BARREL : Stainless Steel Tanks
BOTTLED : March 2016
ALCOHOL : 12.5%
PRODUCTION : 1,117 cases

THE STORY

When Steve Clifton first launched Palmina in 1995, he only made red wine. At that time, the only white grapes available that were recognized as Italian in Santa Barbara County were Pinot Gris (aka Pinot Grigio). Having worked in restaurants for many years, Steve promised himself he was not going to make another Pinot Grigio that consumers viewed as “a water substitute.” What sets Palmina's Pinot Grigio apart is its texture and flavors a result of both Steve's meticulous farming practices and winemaking style.

TASTING NOTES

There is a brilliance shining through the pale straw color of the wine. A swirl produces bright aromas of yellow stone fruit, Asian pear, and green guava. A first taste wakes up the palate with flavors of grapefruit and Key lime pie. The wine has a bracing and lively fruit-acid balance, with nuances of minerality, and a long, lingering and pleasant lemon curd finish.

FOOD PAIRINGS

The dry acidity of the wine makes it a classic food wine. Creamy pasta dishes such as risotto and rich seafood recipes will be a great companion to this wine. However, it is also a beautiful “patio wine” during the warm days of summer and will pair well with cured meats like salami, crab cakes, and grilled fish.

DRINKING WINDOW

This is the perfect picnic wine with a low 12.5% alcohol and is ready to drink upon release in early Spring. Drink young to maintain its youthful flavors.

