



TRAMINER **Alisos Vineyard** **SANTA BARBARA COUNTY, 2004**

The Traminer grape is said to be named after the town of Tramin in the Alto Adige in northern Italy, and the Traminer varietal probably originated there. It is believed that the Traminer grape is the parent of Gewurztraminer (gewürz meaning spicy). Thus Traminer wines are aromatic and refreshing without the spice of an Alsatian Gewurz.

The Alisos vineyard is in the Los Alamos Valley about 5 miles east of the town of Los Alamos. The steep south-facing hills, warm days with cool nights, and low yields produce superb fruit, resulting in wines that are flavorful and concentrated.

In 2004, the Traminer was picked before dawn to preserve the fresh aromatics and lively acids characteristic of this grape. The grapes were whole-cluster pressed and then cold settled for a week, before being brought up to cellar temperature and inoculated with yeast to begin fermentation. Completely aged in stainless steel and bottled in February of 2005.

A beautiful straw-like color hints of sensations to come. Extremely aromatic, the nose is floral and honeyed, with hints of something tropical, perhaps gardenia? Perhaps the bouquet leading you to other conclusions, on the palate the wine is dry with a viscous texture, tastes of tropical fruits flavors of guava, passionfruit and kiwi and a bit of spice – cumin and perhaps cinnamon stick. The finish is lively and lingering with a minerality reminiscent of the seashore.

The freshness and subtle spiciness of the Traminer pairs superbly with foods that feature fresh herbs, such as a Herb Frittata.