

PALMINA

2005 Pinot Grigio Alisos Vineyard, Santa Barbara County



Pinot Grigio is quickly becoming one of the most popular white wines consumed throughout the world. The grape itself is a pinkish-grey skinned cousin to Pinot Noir, which produces a delightfully refreshing white wine with characteristics that appeal to a wide range of wine lovers. The versatility of the grape allows a winemaker stylistic choices, and the characteristics of the resulting wine are also distinctly influenced by climate and farming practices. The meticulous care given to the Alisos Vineyard, and the marine-influenced micro-climate result in Pinot Grigio grapes with robust flavor and a lively acid balance.

Vineyard managers Loren and Wayne Colahan farm and harvest Alisos Vineyard as if it were a garden rather than a vineyard. Yields are carefully managed to ensure that each cluster is perfectly ripe to Steve Clifton's specifications. The grapes are harvested before dawn to retain a crisp acidity and cold temperature, and delivered to the winery early in the morning. They are then whole-cluster pressed to allow an optimum amount of skin contact and then slowly fermented at very cold temperatures over the next month. The secondary malo-lactic fermentation was inhibited. This method of vinification preserves the delicate aromatics and pure essence of the Pinot Grigio grape itself, as well as allowing a sense of the respected Alisos Vineyard to shine.

The 2005 Pinot Grigio, Alisos Vineyard is a medium-bodied wine which is first evident in the light flaxen color which shines through the glass like polished 10K gold. White peach and Crenshaw melon aromas mingle with a stony minerality. On the palate, there is at first a rich and silky creaminess which then bursts forth with a lively acidity that wakens the taste buds! Intense citrus notes of meyer lemon, orange-peel and pomelo lead to somewhat tropical notes of curacao and kumquat. A persistent finish of lemon-lime lingers with a hint of spicy clove leaving a lasting impression of intrigue. This is an incredibly balanced wine. The application of Palmina's "black label" to the bottle indicates the complexity and quality of the wine within.

The dry acidity of the wine makes it a classic food wine. Creamy pasta dishes and rich seafood recipes will be a great companion to this wine. However, it is also a beautiful "patio wine" during the warm and lazy days of summer - beautifully quaffable with a favorite companion as dusk approaches. Our featured recipe is an easy, picnic-style dish, *Grilled Chicken Salad with Mozzarella*, and was specifically created for the 2005 vintage from Chef Lachlan at Frasca Food & Wine in Boulder, Colorado.

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