

# PALMINA

## 2005 Pinot Grigio, Honea Vineyard



“You never get a second chance to make a first impression”.

Prepare to be highly impressed by this inaugural bottling from the Honea Vineyard. This first fruit to be harvested from the all-Italian vineyard, which was specifically planted for Palmina, was astounding and a testament to the care and detail that has gone into the vineyard. The 20-acre Honea vineyard is nestled between the towns of Solvang and Los Olivos and features a Mediterranean climate of morning fogs, warm days, cool nights and a long growing season ideal for Italian varietals.

As with all Palmina white wines, the 2005 Pinot Grigio was whole-cluster pressed and then cold fermented in a stainless steel tank to showcase the delicate and yet bold personality of the wine. Malo-lactic fermentation was inhibited to preserve the varietal characteristic of the grape. The wine was “showing” so well by the end of the 2005 harvest season that a decision was made to bottle it in December of that same year. A few months of bottle aging have allowed the flavors and textures to marry together into a wine that is pleasurable, refreshing and food-friendly.

You’ll first be drawn to the 2005 Pinot Grigio by the almost luminescent green-gold strawlike color of the wine. A swirl of the glass unleashes aromas of pear-blossom and a delicate lemon-lime citric nuance. This Pinot Grigio, however, expresses itself “*en bocca*” (in the mouth) where it bursts with flavors of appley pear and lemon curd, overlaid with a remembrance of a tropical, hibiscus tea and hints of marzipan. There is an underlayer of flinty minerality and a very pleasing and crisp acidity. Delightfully refreshing as it is, this is a rounded, full-bodied wine with weight on the palate. The texture is silky, creamy and unctuous, but with a nice crisp “bite”. The wine lingers on the palate with a long, brisk and lasting finish. This youthful and vibrant wine should be served slightly chilled and enjoyed while young.

The 2005 Pinot Grigio, Honea Vineyard is a study in complementary contrasts; delicate and yet bold, crisp and yet creamy, soft and yet structured. Enjoyable on its own as an aperitif, the wine shines when paired with spicy foods or rich, creamy dishes.