

# PALMINA

## 2005 Pinot Grigio, Santa Barbara County



There's a reason that Pinot Grigio is the fastest growing wine varietal in the United States today. It's a versatile, easy-growing grape that, in the right winemaking hands, can produce wines that are balanced, inviting, crisp and refreshing with characteristics that suit a range of foods and taste preferences. In a sentence, Pinot Grigio is a crowd-pleaser. The grape prefers to be grown in cooler climates, and the maritime influences of Santa Barbara County provide a near picture-perfect climate and optimum growing conditions. At Palmina, the grapes are harvested early in the season to retain the lively acidity and crisp nature of the varietal.

Whole cluster pressing the Pinot Grigio just hours after harvesting begins the winemaking process. To preserve the purity of the varietal, and to allow a crisp, fresh characteristic to shine through the wine, the 2005 Pinot Grigio was slowly fermented in stainless steel at cold temperatures. This more time consuming method of fermentation allows the essence of the grape to develop; delicate aromatics, fruit notes on the palate, a racy acidity and a refreshing character.

The spun straw color, along with the brilliant clarity of the wine makes it seem like it is dancing in your glass. A swirl unleashes a delicate bouquet of white clover, a hint of tropical fruit and a granite-like minerality. At first taste, the Palmina style is evident – this is a supple, creamy, textural Pinot Grigio with body and yet a lightness of being. Apricots and nectarine notes are joined by honeydew melon and a spicy nuance of tapioca on the long and lingering finish.

The 2005 Pinot Grigio, Santa Barbara County is a crisp, refreshing wine that should be consumed in its youth. To reinforce this recommendation, the wine is bottled with a screw top closure to ensure that the wine you enjoy is exactly that which was put in the bottle. And in the unlikely event that you don't finish the entire bottle, it is easy to re-seal! Enjoyable on its own as an aperitif, this wine is a delightful companion to a picnic lunch. Our pairing of Tuna Salad on Grilled Bread (recipe available on our website) comes from Chef Lachlan of Frasca Food & Wine in Boulder, Colorado.