

PALMINA

2005 Traminer, Alisos Vineyard

Not a grape varietal that is well known in the United States, nor abundantly planted, Traminer is a very old wine grape varietal that can be traced back to Roman times, and probably originated from the city of Termeno (aka Tramin) in the Alto Adige region of northeastern Italy. Traminer is the parent of the better known Gewurtztraminer, normally touted to be more aromatic than Traminer, hence the name (Gewurtz translates to “spicy” in German). The Palmina vinification of Traminer, however, has resulted in a wine of intense aromatics, along with haunting varietal characteristics that can only come from growing the grapes in a cool climate, at the right place and with the perfect vineyard management. Long a component of Palmina’s *Bianca* white blend, Traminer stood on its own with the 2004 vintage, and was an immediate sensation.



The maritime climate of the Alisos Vineyard provides a near perfect environment for Traminer, where the warm sun-kissed days then lead to very cool nights. The dramatic shift in temperature allows the grapes to fully ripen and develop the aromatics and spicy flavors desired, and yet retain the refreshing natural acidity in the grape. Harvested at night and delivered to the winery in the early hours of the day, the grapes were whole cluster pressed to extract the piquancy and varietal flavors from the skins and stems, and then slowly fermented at cold temperatures in stainless steel tanks. This winemaking protocol results in a wine that is purely Traminer, since there is no influence from barrels or malo-lactic fermentation.

A spun-gold, light straw color invites you to swirl and sniff, but does not foretell of the heady aromatics to come. The 2005 Traminer is an alluring wine with intriguing aromatics of blossoms of white clover, tupelo honey and fresh garden herbs – sage and rosemary. At first sip, the wine surprises again on the palate with the lingering bouquet playing with lychee, asian pears and lemon curd notes. The flavors continue to evolve on the palate, with spicy nuances of cinnamon stick and clove, along with a hint of seashore minerality. A medium weight, round texture and beautifully balanced acids lend a crisp, refreshing quality to this unique and enjoyable wine.