

# PALMINA

## 2006 Pinot Grigio Santa Barbara County



Perhaps the most well-known grape variety from Italy, Pinot Grigio can produce a wine in a variety of styles. Interestingly, Pinot Grigio (Grigio, being loosely translated from Italian to English as “gray”) is a pale red grape with silvery/maroon skins and is related to its red wine cousin Pinot Noir. However, with little skin contact during vinification, these beautiful clusters of bluish-auburn grapes produce a delightful, easy-going and perfectly white wine.

Being a member of the Pinot family, Pinot Grigio prefers a cool climate. The east-west nature of the valleys within Santa Barbara County channel maritime fogs and cooling temperatures during the early hours of the day, which then turn to warm sunny days. The grapes for the 2006 Palmina Pinot Grigio showcase the result of two micro-climates within the County. The Thompson Vineyard in the Los Alamos Valley enjoys warm days and very chilly evenings. This allows the Pinot Grigio grapes to ripen to perfection without losing any of their natural, bright acidity. Further west and south, the Zotovich Vineyard lies in the heart of the fog-laden, cool Sta. Rita Hills. Pinot Grigio from this region enjoy an extremely long growing season, bringing out the spiciness and textural components in the grape.

To preserve the essence of Pinot Grigio, the grapes are delivered to the winery in the early hours of the morning so that they are still cool from the evening temperatures, and then whole cluster pressed directly to a stainless steel tank. A long, cool and controlled fermentation occurs over the next few weeks. Like other Palmina white wines, this is strictly non-malolactic to showcase the aromatics, textures and pure flavors of the grape itself. The wine was bottled in the Spring of 2007 and released in a screwtop finish.

The wine is a beautiful pale-yellow - the color of diffused sunlight on an early summer morning – with a brilliant clarity. This 2006 vintage is beautifully aromatic, with tropical notes and key lime mingling with a reminiscent scent of seaside brininess on a cold day at the beach. A first sip will surprise with the almost opulent texture of the wine – medium bodied, silky and a nice bit of oily viscosity. The tropical nose is mirrored on the palate, with layers of key lime, kumquat, cherimoya and kiwi and then a dollop of honeydew melon, all mingling with a stone-minerality. Finally, there is a lasting, lingering finish of lemon curd and orange zest. Very versatile with food, or superb on its own and should be enjoyed in its youth. The 2006 Pinot Grigio, Santa Barbara County is conveniently bottled in a screwtop, adding just one more element to make it the perfect wine for a leisurely summer picnic!

An exotic and easy appetizer for those picnics or patios is Prosciutto Wrapped Kiwi.

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