

PALMINA

2006 Tocai Friulano Honea Vineyard, Santa Ynez Valley



Tocai Friulano is a grape native to the Friuli region of northeastern Italy, and as wine is one of the most popular and widely enjoyed of the area. When grown in the right place with the right farming practices, this grape produces an elegant, distinctive and sharply focused white wine.

The Honea Vineyard is planted entirely to Italian winegrape varietals and specifically for Palmina. The long clusters and dusky green-gold berries of Tocai Friulano resemble Sauvignon Blanc, and indeed this Italian grape is related to Sauvignon Vert and Sauvignonosse, all of which shine in a growing region with warm days and cool nights. The early morning maritime fogs, sunny afternoons and cool to cold evenings of the Honea Vineyard, combined with the easy-draining gravelly, alluvial soils provide a near perfect environment. Farmed and harvested by hand, the grapes are whole cluster pressed to stainless steel tanks just a few short hours after being picked. A long, cool fermentation under controlled temperatures is designed to capture the pure essence of the grape – astounding aromatics, beautiful balance and an elegant fruit profile. Malolactic fermentation was inhibited to showcase the classic and pure notes of the Tocai Friulano varietal. The wine was

bottled in the early Spring of 2007.

A pale yellow, straw-like color glints with brilliance as the 2006 Tocai Friulano is swirled in the glass. Captivating aromatics of lemon and citrus are enveloped with a minerality reminiscent of the nearby sea. Apricot and mandarin orange notes are joined by a hint of raw clover honeycomb and sunflower seed on the palate. Medium bodied, the wine displays an intriguing yin-yang of texture – both a pleasant oily viscosity and a sharp, tangy crispness. The finish is long, with classical notes of almond and citrus light and lingering. In Italy, Tocai Friulano is ever-present, served in both rustic frascas and elegant ristorantes, as an aperitif and with the meal. The 2006 Palmina Tocai Friulano has the same versatile characteristics, and can be enjoyed on its own, or with a variety of foods. Serve the wine chilled and in its youth, alongside your favorite asparagus dish (trust me!). It is also a gorgeous wine to pair with shellfish.

We always pair Tocai Friulano with an asparagus dish, and the 2006 vintage is no exception. You can find the recipe for Asparagus Bisque on our website!

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