

# PALMINA



## 2007 Pinot Grigio, Honea Vineyard

Pinot Grigio is a pink-skinned cousin to Pinot Noir, and like that finicky relative, will flourish only when planted in the right place. The mineral-laden alluvial soils and the maritime climate of the Honea Vineyard is such a place. Planted in 2003 entirely to Italian varietals for Palmina by owner/grower Milt Honea, the vineyard has produced stellar grapes from the very first 2005 vintage. The intermediate microclimate of the site in the “Alamo Pintado Corridor” offers the good combination of cool nights, warm days and a long growing season ideal for highest-quality Pinot Grigio. For the third vintage in a row, the 2007 Pinot Grigio, Honea Vineyard has earned the “black stripe” designation at Palmina that indicates a stellar wine with true varietal character.

To fully showcase the essence of the grapes, they are harvested in the first light of the day and then immediately transported to the winery. The clusters are gently pressed to stainless steel and the juice is slowly fermented over a number of weeks in cool temperatures until dry. Malo-lactic fermentation is inhibited to allow the beauty of the grape and the vineyard to shine forth. From the beginnings, the Pinot Grigio from Honea Vineyard showed astounding aromatics and brisk, lively fruit notes and so was bottled as a vineyard-designated wine in February of 2008. The young wine was allowed a few months in the bottle before being released in April.

After the bountiful harvest in 2005, caused by a wet spring, and the meager harvest in 2006, caused by a very cool summer, the 2007 harvest returned for what passes as normal in Santa Barbara County, with the grapes attaining that fantastic balance of flavor, acidity and fairly low sugar levels in early September.

There is a brilliance shining through the pale straw color of the wine, foretelling of the lively elegance in the glass. A swirl produces a sharp attack on the nose of grassy, mineral and citrus notes. Flavors are the distinctive ones for Pinot Grigio from Honea Vineyard – stone fruit such as white peach and apricot leading to a suggestion of acacia honey. An opulent texture with balance and medium weight, the wine subtly layers hints of key lime and a pebbly minerality into this crisp yet round wine. Best when served at cellar temperature, and enjoyed in its youth.

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