

PALMINA

2007 Traminer, Alisos Vineyard Santa Barbara County



Traminer is a grape with both a modern day following and a long history of cultivation and appreciation. Probably one of the oldest Italian grape varieties, Traminer can be traced back to pre-Roman times, was cultivated and vinified by monks in the Middle Ages (and is documented in the “Book of Nature” printed in 1349) and is even thought to have been the preferred wine of musical genius Ludwig Van Beethoven! It is also a meandering grape, probably originating in the town of Tramin (Termeno in Italian) in the Italian/German alpine region. Traminer is also thought to be the parent of the more widely known Gewürztraminer from Germany’s Pfalz region, which is a spicier version of this mountain grape. One of the characteristics of all members of the Traminer family, however, is their alluring bouquet and fresh aromatic profile. Often, Italian wines of this varietal are labeled “Traminer Aromatica”.

Preferring a cool microclimate, Traminer thrives on the rolling hillsides of the Alisos vineyard in Santa Barbara County’s Los Alamos Valley. Cool breezes and morning maritime fogs from the nearby Pacific Ocean preserve the fresh, crisp acids and elegant aromatics of this distinctive and unique grape. Superb farming from vineyard managers Wayne and Loren Collahan keep healthy vigor and yields low, resulting in beautifully balanced clusters at harvest. To ensure the lively balance, the grapes

are harvested by hand in the pre-dawn hours of the morning and delivered to the winery by first light. The grapes are then pressed to stainless steel to preserve the savory essence of the entire cluster. A long, cool fermentation over several weeks ensures that the pure characteristics of Traminer are preserved, and malo-lactic fermentation is inhibited to showcase the varietal. Traminer was then bottled in the first months of 2008 and released with the first hints of Spring. Just 90 cases were produced.

A light straw color with flecks of gold foretell of the brightness of this wine. True to its nature, a swirl unleashes floral notes of in-bloom key lime and garden herbs. Lemon-lime peel first primes the palate, followed by an astounding minerality and stony/pebble textural focus. A sensory treat, lemon curd and lychee aromatics are echoed by those flavors on the palate, along with some exotic notes of kiwi and overlaid with a gravelly and cleansing mouthfeel. A medium-bodied wine, the 2007 Traminer finishes with a remembrance of a well-made, fresh key lime pie.

Serve just chilled (about 50°F). The balance, structure and body of this wine make it delightful as an accompaniment to savory appetizers and starters, as well as standing on its own as an aperitif. We have paired the 2007 Traminer with an Artichoke and Meyer Lemon Tapenade. Our Wine Club recipe is the classic Easter dish, Brodetto Pasquale. (Recipes can be found on our website.)

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