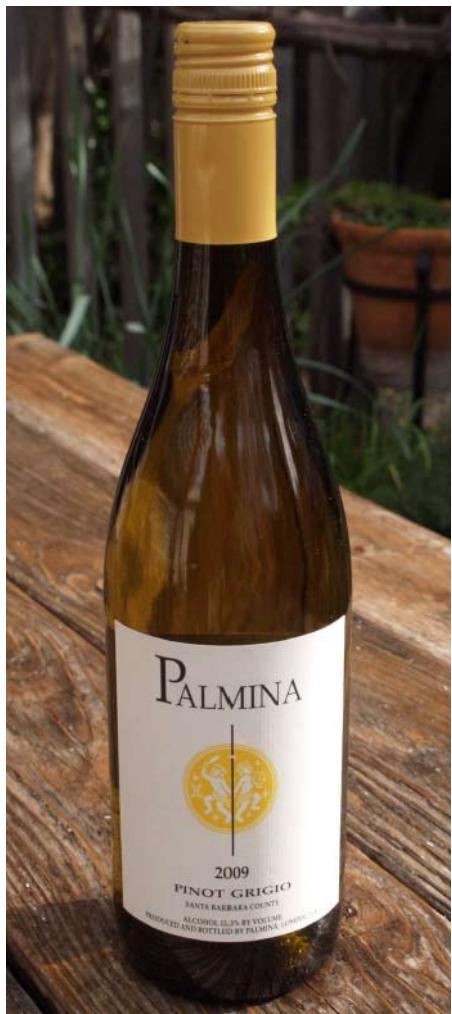


# PALMINA

## 2009 Pinot Grigio Santa Barbara County



There's a reason that Pinot Grigio is second only to Chardonnay in white wine consumption in the United States, and the most imported wine from Italy. The growth among consumers in this country continues due to Pinot Grigio's easy-going nature, its superb ability to complement food and lightness on the palate (and the wallet). At restaurants and wine bars, picnic baskets and dining room tables, Pinot Grigio is increasingly the wine of choice because of its versatility and lightness. In a sentence, Pinot Grigio is a crowd-pleaser.

But all Pinot Grigios are not the same. Although it's an, easy-growing grape, its thin-skinned nature and close relationship to the quarrelsome Pinot Noir demand that the vines be in cool-climate areas in order to bring forth the true essence of the grape. The cooler climates and the maritime influences of Santa Barbara County provide a near picture-perfect climate and optimum growing conditions for Pinot Grigio. At Palmina, the grapes are harvested from four vineyards that each stamp their own imprint on the final blend; Hibbits Ranch and Zotovich Vineyard in the Sta. Rita Hills, Alisos Vineyard in the Los Alamos Valley and the Honea Vineyard in the heart of the Santa Ynez Valley.

The vineyards are each harvested early in the season to retain the lively acidity and crisp nature of the varietal. Whole cluster pressing the Pinot Grigio just hours after harvesting begins the winemaking process. To preserve the purity of the varietal, and to allow a crisp, fresh characteristic to shine through the wine, the 2009 Pinot Grigio was slowly fermented in stainless steel at cold temperatures and malolactic fermentation was inhibited. This more time consuming method of fermentation allows the essence of the grape to develop; delicate aromatics, fruit notes on the palate, a racy acidity and a refreshing character.

The pale straw-like color, along with the brilliant clarity of the wine makes it seem like Pinot Grigio is dancing in your glass. A swirl unleashes a delicate bouquet of white clove and lime blossom and a granite-like minerality. At first taste, the Palmina style is evident – there is a silky yet tart texture that skips across the palate with both body and a lightness of being. Citrusy notes of lemon-lime are joined with notes of Gala apples and Bosc pears. A hint of quince, and then a remembrance of a well-made marmalade round out the flavor profile on the clean, refreshing finish.

The 2009 Pinot Grigio, Santa Barbara County is a crisp, refreshing wine that should be consumed in its youth. To reinforce this recommendation, the wine is bottled with a screw top closure to ensure that the wine you enjoy is exactly that which was put in the bottle. And in the unlikely event that you don't finish the entire bottle, it is easy to re-seal! Enjoyable on its own as an aperitif, this wine is a delightful companion to a picnic lunch or a Sunday brunch.

### PALMINA

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