

PALMINA

2009 Pinot Grigio Alisos Vineyard, Santa Barbara County



Pinot Grigio is a white wine grape with a skin that is reddish-blue – very unique! Generally, Pinot Grigio is whole cluster pressed and there is very little contact with the colorful skin, which results in a white wine that displays no signs of its “grigio” color. And because Pinot Grigio is known as a white wine, they are almost always made this way. However, sometimes there is a winery that just might try some experimentation, swim a little upstream and make a wine that is a little “outside of the box” and unique. This 2009 Palmina Pinot Grigio is such a wine.

With one of the first picks of Pinot Grigio from the Alisos Vineyard in 2009, winemaker/owner Steve Clifton decided to make a Pinot Grigio in the “ramato” style. The grapes were placed into open top fermenters and treated as if they were a red winegrape for fourteen days. Each day, the grapes were punched down to extract the lovely color as well as spicy notes and soft tannins from the reddish skins. After two weeks of cold soaking, the grapes were pressed and the rosy colored juice began fermentation. Moved to one neutral oak barrel and one neutral oak puncheon (a larger version of a barrel), the wine aged for six months before being bottled in the spring of 2010.

This wine is a bit deceiving to the senses! The beautiful dark salmon-rose color predicts classic rosé notes, but the bouquet of this wine is all Pinot Grigio! Just-ripe pineapple, lemon-lime and citrus blossom waft from the glass with a swirl, pleasing and surprising the senses. A sip brings both crisp and round texture to the palate, delivering flavors reminiscent of Fuji apple, citrusy hints of grapefruit and tangelo and a bit of allspice. Some nice, fine tannins join lingering, clean notes of stony minerality. This is a vivid, vibrant wine that is not only a complement to the table, but a conversation starter as well!

We’ve paired this wine with “Spring Focaccia”, a rich and creamy dish that complements the fresh character of the wine. This unique wine is also superb as an aperitif, with an assortment of savory appetizers, or tucked into a picnic basket for a warm summer day. Serve chilled.

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