

PALMINA



2009 Traminer Alisos Vineyard, Santa Barbara County

Traminer is an ancient grape varietal, with written notes on this green-skinned grape going back to the 11th century. It is named after the alpine village of Tramin (Termeno on the Italian side), and is likely the parent of the more well known Gewurztraminer (meaning spicy Traminer!) Many ampelographers (those who study the origins of wine) believe that Traminer may be the most ancient cultivar still in existence. Obviously a hardy grapevine with not only its longevity but its preference for cool climates, it thrives in the maritime, hilltop Alisos Vineyard.

The maritime climate of the Alisos Vineyard provides a near perfect environment for Traminer, where morning sea fog dissipates into warm sun-kissed days. At dusk, the temperature begins a sometimes 40 degree drop to crisp, cold nights. This dramatic shift in temperature allows the grapes to develop flavors early in their growth cycle and still retain the refreshing natural acidity in the grape. Harvested at night and delivered to the winery in the early hours of the day, the grapes were whole cluster pressed to extract the piquancy and varietal flavors from the skins and stems, and then slowly fermented at cold temperatures in stainless steel tanks. This winemaking protocol results in a wine that is purely Traminer, since there is no influence from barrels or malo-lactic fermentation.

The 2009 Traminer looks steely and focused, even before a swirl or a sip. Just a hint of color – a stony light gold – glints from the glass. Delicate aromatics of white tea rose and tangerine, along with a hint of just ripe mango lift from the glass with a swirl. On the palate, the wine is bracingly fresh, with lean and focused flavors of apple and lime peel, almond and clove and an overlying layer of stony minerality. The finish lingers with lychee and garden herbs mingling with citrusy notes. The 2009 Traminer exhibits the essence of the Traminer grape, with low alcohol, beautiful acidity and superb balance.

A wine that attains even more character with cellaring, Traminer is also delightful immediately at release. It is a beautiful food wine, particularly with the hearty dishes of its origin. Dishes with eggs, potatoes, herbs and cheese will never disappoint!

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