

PALMINA



2010 Pinot Grigio Alisos Vineyard, Santa Barbara County

Pinot Grigio is a white wine. But the grape skins are reddish-blue. But it's a white wine...right? Yes, generally Pinot Grigio is found as a very pale yellow, almost purely white wine. And that is because the usual style of Pinot Grigio is made without any contact with those beautifully hued "grigio" skins. It is what the market expects in this wine, but it is not always so! Long a tradition in the Friuli region of Italy, the little-known but classic way of making a "ramato" style Pinot Grigio has once again surfaced at Palmina. The 2010 Pinot Grigio from the famed Alisos Vineyard is – a beautiful salmon-russet color.

A portion of the Pinot Grigio grapes from the Alisos Vineyard were destemmed and the berries moved into open top fermenters and treated as if they were a *red* winegrape for fourteen days. The slurry of juice and skins was punched down twice each day to extract all that beautiful color, spiciness and soft tannin from the skins each day. After two weeks, the young wine was pressed and moved to a stainless steel tank, settled and then gently racked to neutral French oak barrels for six months. Malolactic fermentation was neither inhibited nor encouraged, and the wine was bottled in a clear bottle to showcase its beauty in the Spring of 2011

This 2010 ramato-style Pinot Grigio should be enjoyed in a large-bowled burgundy style wine glass for maximum enjoyment. The enticing, coppery color has a luminescence and clarity that almost glows. A swirl and a surprise! The rosy color of this wine deceives the senses, because the bouquet is all (white) Pinot Grigio. Nectarines and citrus aromas prevail, with hints of dried rose hips, sour cherry and floral nuances. On the palate, it is crisp and bracing with orange peel and peach skin flavors overlaid with Asian pear. A medium bodied wine with a delicate but nicely firm structure provide a framework for hints of garden spice, honeycomb and a cleansing, flinty minerality on the refreshing finish.

This style of Pinot Grigio lends itself to food with a smoky character, including barbecue, smoked mozzarella dishes and roast turkey. Try it also with fresh fruit, a Saturday picnic or our featured recipe, *Shrimp Spiedini*.

