

PALMINA



2010 Tocai Friulano, Honea Vineyard Santa Ynez Valley

Tocai Friulano is a grape native to the Friuli region of northeastern Italy, and a wine that is one of the most popular and widely enjoyed of the area. There, it is generally the wine locals will order, whether as a casual glass of wine in a rustic frasca, or as part of a meal in a white-table clothed elegant restaurant. And that is because of the crisp and refreshing character of the Tocai Friulano grape itself, and the delicious wine it produces.

In Italy, Friulano is grown where the nights are cool and the days warm. Where vineyards are caressed by maritime breezes. And only in such an environment will the grape express its true self. The early morning maritime fogs, sunny afternoons and cool to cold evenings of the Honea Vineyard, combined with the easy-draining gravelly, alluvial soils provide a near perfect environment that echoes that of Friuli. And while the style is Italian, the 2010 Tocai Friulano from Palmina is all about this particular vineyard in Santa Barbara County.

Planted expressly for Palmina in 2002, the Honea Vineyard consists only of Italian varietals. One of the earlier ripening varietals in the vineyard, Tocai Friulano was harvested by hand, and whole cluster pressed to stainless steel tanks just a few short hours after being picked. A long, cool fermentation under controlled temperatures captured the pure essence of the grape – delicate aromatics, beautiful balance and an elegant fruit profile. Malolactic fermentation was inhibited to showcase the classic and pure notes of the Tocai Friulano varietal.

A pale yellow, straw-like color with almost transparent edges gleams as the 2010 Tocai Friulano is swirled in the glass. A reminder of the nearby sea is noted in the bouquet, with fresh and briny aromas mingling with nuances of wildflowers and garden herbs. Just ripe apricot flavors mingle with limón, kiwi, mineral notes and hints of almonds on the palate. Fresh and refreshing, 2010 Tocai Friulano has a pleasing, lively and vibrant finish. Enjoy this with your favorite asparagus dish – really! Our featured recipe is *Asparagus Grana Soufflé*.