

PALMINA

TASTING NOTES



2013 TOCAI FRIULANO, HONEA VINEYARD

Sprightly acidity, meadow-grass after rain

Pale gold in color with aromas of agave, lemon zest, rose petal and Meyer lemon. The mouth feel is creamier than past vintages and reminiscent of lemon cream pie and toasted almond with a zesty bright finish that lingers on the palate for minutes.

Friuli is famed for growing the finest asparagus, so the natural marriage of asparagus and Tocai Friulano is a match made in... well, Friuli. During the first few weeks of April, the restaurants of Friuli celebrate this perfect union with tasting menus that highlight both asparagus and Tocai Friulano. The region and this wine hold special significance for Steve & Chrystal, as they were married in Friuli!

301 cases produced

THE CRAFT

90% of the grapes were whole cluster pressed into stainless steel tanks, where the juice settled for 48 hours before being racked to another tank to begin fermentation with its own indigenous yeast. The remaining 10% went through a 30-day period of skin contact before being pressed off into neutral barrels to mature for another 6 months. The two wines are then blended together and bottled.

DRINKING WINDOW

Tocai Friulano is a refreshing white wine meant to be drunk young when the fruit is crisp and bright. However, it can age well in the cellar for an additional 1 to 3 years from release.

THE VARIETAL

Native to Friuli, Tocai Friulano shares ancestry with Sauvignon Blanc, and is genetically identical to Sauvignonasse (aka Sauvignon Vert). This golden wine distinguishes itself from its cousins by an edge of toasted almond. Due to a 2008 ruling by the European Union, the varietal is now labeled simply Friulano in Italy, so as not to be confused with Hungary's famed sweet wine, Tokaji.

FOOD PAIRINGS

Tocai Friulano is the perfect match for difficult food pairings such as artichokes and asparagus. It's pairs beautifully with shrimp, scallops, fish, cured meats and any dish that needs a bright refreshment.

