



2014 PINOT GRIGIO, SANTA BARBARA COUNTY

THE STORY

"I wasn't going to make Pinot Grigio that tasted like water with a squeeze of lemon in it." — Steve Clifton

When Steve Clifton first launched Palmina in 1995, he only made red wine. At that time, the only white grapes available that were recognized as Italian in Santa Barbara County were pinot gris (aka Pinot Grigio). Having worked in restaurants for many years, Steve promised himself he was not going to make another Pinot Grigio that consumers viewed as "a water substitute." What sets Palmina's Pinot Grigio apart is its texture and flavors a result of both Steve's meticulous farming practices and winemaking style.

The 2014 Pinot Grigio is sourced entirely from Honea vineyard in Los Olivos. 2014 marks the earliest pick in Steve's winemaking career, a result of the general conditions in California (drought, heat, etc). Interestingly, while it was an early pick for Palmina, it lined up with Pinot Grigio harvest dates in Friuli with many of Steve's counterparts such as Bastianich and Scarbollo.



THE VARIETAL

Pinot Grigio is one of the many cousins of pinot noir. In fact, it's one of the closest genetic mutations to this beloved grape. While Pinot Grigio and pinot gris are genetically the same varietal, the nomenclature is based on origin (Italy or France) and labeling in the New World is based on winemaking styles.

THE CRAFT

The grapes were harvested by hand early in the morning on August 5th, then brought to the winery where they were whole-cluster pressed. They then go through a long and very cold fermentation in 1500 gallon stainless steel tanks which helps preserve its natural aromas, flavors and acidity. The wine is left on its lees and stirred once a month to add texture and a creamier mouthfeel to the resulting wine. The wine was bottled in mid-February for its wine club release in March.

DRINKING WINDOW

This is the perfect picnic wine with a low 12.5% alcohol and is ready to drink upon release in early Spring. Drink young to maintain its youthful flavors.

FOOD PAIRINGS

The creaminess of the Pinot Grigio with its bright, lemony acidity lends itself to a wide array of foods especially creamier pastas such as risotto, cured meats like salami, crab cakes, grilled fish and many other seafood recipes.

TASTING NOTES

Pale gold in color. Bright aromas of yellow stone fruits, white flowers and fresh herbs. Flavors of fresh lemon bar and Asian pear excite the palate. There's a voluptuous texture to the wine indicative of lees stirring but braced with a racy, brine-like acidity and a long lingering finish.