



2014 VERMENTINO, SANTA YNEZ VALLEY

3 BARRELS MADE (72 CASES) • ALC 12.0% BY VOLUME

THE STORY

Vermentino is difficult to find in California let alone Santa Barbara County. So when Steve Clifton was asked if he'd be interested in Vermentino from Camp 4 vineyard in Santa Ynez, he immediately said yes!

Steve has always been interested in finding new white grape varieties to work with at Palmina and Vermentino has always intrigued him for a number of reasons. The varietal has great body, lifted aromatics and a delicious flavor profile. It's also very malleable as it works well in many different regions and can be made in a number of different styles — from stainless to barrel fermentation. Although there are limited plantings of Vermentino found in Santa Barbara County, Steve feels the grape has great potential in this area and we will be seeing more of it soon.

This is only the second vintage of the Palmina Vermentino and we are thrilled to release this very limited production wine directly to our wine club.



THE VARIETAL

Vermentino is widely planted in Sardinia along with other parts of Italy including Piemonte. This wine is closer in style to the Sardinian Vermentinos as with pronounced minerality due to its maritime influence as well as its barrel fermentation.

Vermentino is aromatic (but not as aromatic as Malvasia Bianca) with weight and body similar to Pinot Blanc. It's proven to be a versatile varietal and works well in many regions.

THE CRAFT

The fruit was harvested at low sugar levels in the early morning from Camp 4 vineyard. The grapes were then pressed into neutral French oak barrels and underwent native yeast fermentation. Malolactic fermentation was not inhibited or encouraged. After 7 months in barrel, the wine was racked to stainless tanks and bottled in April 2015.

DRINKING WINDOW

This wine is youthful and bright and can be enjoyed now. Since this is only the second vintage of the Palmina Vermentino, we've yet to see it's age-worthiness but with it's body and acidity it has potential for aging.

FOOD PAIRINGS

The brininess, aromatics and body of this wine allows for a perfect pairing with seafood such as tiger prawns, scallops, and pan-seared white fish.

TASTING NOTES

Vibrant aromas of Bosc pear, lemon zest, orange blossoms lifted with a zesty minerality. The body is somewhat oily like Pinot Blanc but with refreshing brightness and acidity. Flavors of Asian pear and meyer lemons laced with fresh herbaceous notes of lemon sorrel and chervil.