

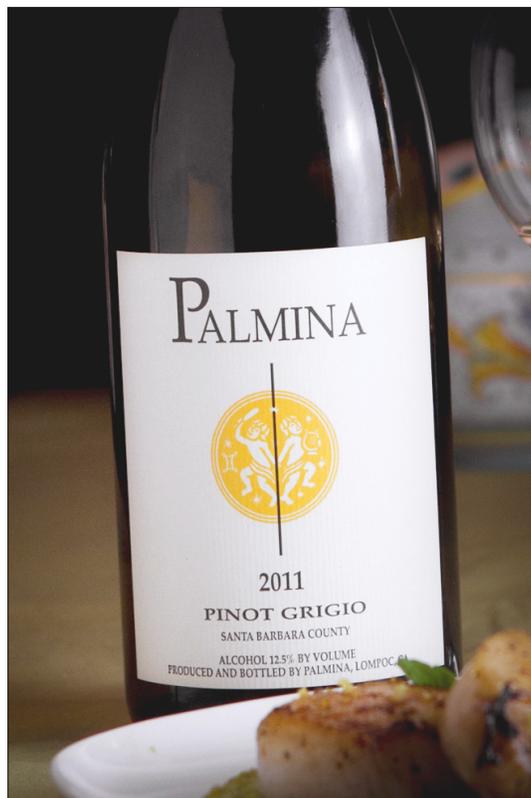
# PALMINA



## 2011 PINOT GRIGIO SANTA BARBARA COUNTY

Bright and sassy. Crisp and silky. Approachable and serious. By itself and/or with a meal. This is Pinot Grigio! It is one of the most popular white wines in the United States, but there are two factors that are important to note. First, this grape produces a wine that loves good food and good conversation and yet can hold its own as a delightful aperitif or that well deserved glass of wine after a long day. And secondly, it is very important that to fully appreciate the natural characteristics of the grape, it is grown in the right place, with a cool climate and superb farming. Otherwise, the wine is Pinot Grigio in name only.

Santa Barbara County is simply a sublime place for Pinot Grigio, which after all is a closely related cousin to the finicky and particular Pinot Noir for which the County is quite famous. The west-to-east valleys of Santa Barbara County funnel cool sea fog and breezes from the nearby Pacific Ocean each morning, keeping the thin skinned Pinot Grigio cool and crisp. Toward midday, the fog lifts to allow the bright sun to ripen each berry, turning the pinecone shaped clusters to a bluish, rosy bluish (Grigio meaning gray in Italian) color. Afternoon breezes kick in each day and cool nighttime temperatures retain the grape's natural acidity and sense of place. The 2011 Palmina Pinot Grigio is a snapshot of the County itself, comprised of grapes from the Alisos Vineyard in the Los Alamos Valley, the Honea Vineyard in the Santa Ynez Valley and Hapgood Vineyard and Hibbits Ranch in the Sta. Rita Hills.



Enter the experience and passion of winemaker Steve Clifton. Each vineyard's grapes are harvested by hand between 19.5 and 21.5° brix early in the morning, then brought to the winery for whole-cluster pressing. As the pink skins spend little time in contact with the wine, the color is not transported to the resulting wines. Each lot was slowly fermented in its own stainless steel tank, with lees stirred twice for natural fining. Malolactic fermentation was inhibited to allow the characteristic of the grape to fully express itself. A blend was then assembled, and the resulting 2011 Pinot Grigio, Santa Barbara County bottled with a screwtop finish in the early months of 2012.

This bottling of Pinot Grigio truly is a mélange of flavors, textures and nuances of the vineyards, and the very small and cool 2011 growing season. The pale yellow-chartreuse color invites a swirl, which shouts of Asian pear, lemon verbena and candied lemon peel in its delicate bouquet. On the palate, the wine delivers layers of crisp green pear, granny smith apple, lemongrass, lemon thyme and dried apricot with a refreshing and yet creamy texture. This is a firm, focused wine with a beautifully crisp, citrusy finish that acts as its own ambassador for the perfect Pinot Grigio climate and soils of Santa Barbara County. Enjoy with Crab Cakes, a day off, a picnic lunch — the possibilities are endless!