



## 2011 TOCAI FRIULANO HONEA VINEYARD SANTA BARBARA COUNTY

Happily, Tocai Friulano can stand on its reputation as a luscious wine, rather than depending on its name. In its home country of Italy, it must now be called Friulano due to an EU directive issued in 2008 (so as not to confuse this crisp white wine with the dessert wines of Tokaji). Yet, here in the United States, Friulano is not an approved winegrape name, and so it must still be called Tocai Friulano. Let's just simply call it delicious.

This grapes hail from the Honea Vineyard, which was planted in 2003 specifically for Palmina. The maritime influence from the nearby Pacific Ocean and the gravelly, alluvial soils provide a near perfect environment for producing Tocai Friulano grapes of distinction, much like the terroir from their native Friuli in northwestern Italy.

The grapes were harvested at dawn, and delivered to the winery in the early hours of the morning, and then whole cluster pressed to cold stainless steel, and fermented with their indigenous yeast. Malolactic fermentation was inhibited. Because of the native yeast, fermentation was quite fast and resulted in a creamier wine than previous releases, with all the beautiful aromatics, structure and elegant nature of this classic Italian white.

Brilliant, pale gold reminiscent of morning dawn first invites to the glass. Perhaps because of the native fermentation, the 2011 Tocai Friulano is more exotic in character than previous vintages. A swirl brings a subtle perfume of wildflowers and pears, with interlacing tropical fruits like guava. A round and rich texture brings fleshy melon, key lime, nectarine and passionfruit notes to the palate along with a hint of wild blooming sage and green tea. The wine lingers in the mouth with a zesty hint of hazelnut rind and Bosc pear. This is a beautifully balanced wine, where the natural acidity heightens the mélange of flavors and gives it a long, pleasant, refreshing finish.

