



## 2012 REA IV BIANCO

### THE STORY

Palmina is named in honor of Steve's great friend Paula whose maiden name was *Rea*. Therefore, the release of Rea IV wines, which in 2012 are each a blend of four varietals, pays tribute to Palmina's heritage — a cross culture of her Italian roots and American upbringing. The blend truly has no rules and is a pure reflection of Steve's passion for the craft. As he puts it *"I'm ready to make personal statements and not just vineyard statements"* and the release of Rea IV is just that.

*"Light, bright yellow. Racy lemon and orange pith scents are complemented by notes of dusty minerals and white pepper. Offers flavors of bitter quince and pear skin, with tangy acidity adding lift and bite. Finishes incisive and long, leaving a tangy citrus zest note behind."* — Josh Reynolds, 91 pts

*"White flowers, stone fruits, spices and pleasing earthy notes flesh out on a finish that is highly expressive and creamy, yet also backed up by significant structure. What a gorgeous wine!"*

— Antonio Galloni, 92 pts



### THE BLEND

The 2012 Rea IV Bianco is equal parts Arneis, tocai friulano, Vermentino and Riesling. Arneis lends weight and viscosity; Tocai Friulano adds herb-like characteristics with bracing acidity; Riesling adds a glycerol mouthfeel and perks up the palate; and Vermentino behaves as the mortar adding floral notes and rounding out the wine.

### THE CRAFT

Each varietal was barrel fermented separately in neutral oak (all native yeast fermentations) and each remained on their lees for a long period of time. Malolactic fermentation took place. The wines were each tasted and the final blend was made in April 2014 where it then aged for an additional 3 months in barrel to allow the flavors to marry before being bottled in July 2014.

### DRINKING WINDOW

The wine is tasting delicious now, yet it has great potential to age. While some varietals might stand out more in its youth, with time, each of the varietals will begin to meld together harmoniously.

### FOOD PAIRINGS

2012 Rea IV pairs deliciously with cream or broth-based pastas, chicken picatta, seared scallops, shrimp, and dishes inspired with capers and lemon.

### TASTING NOTES

Kaffir lime leaf, meyer lemon, and white flower aromas. The nose is echoed with flavors of white stone fruits, Asian pear, lychee, and herbal notes on the palate. The wine has a luxurious mouthfeel from the barrel fermentation yet its backed with great acidity and structure.