



2014 CORTESE, SANTA YNEZ VALLEY

150 CASES • ALC 11.5% BY VOLUME

THE STORY

We're thrilled to release our very first bottling of Cortese to our wine club family! This white grape variety is grown predominantly in southeastern Piedmont and is the exclusive varietal found in Gavi (a DOCG in southern Piedmont). Although it's the only wine allowed to be made in Gavi, there are many different styles found including sparkling, barrel fermented, stainless steel and more.

Steve Clifton was approached by Al Cortese who lives in the southern part of the Santa Ynez Valley. Mr. Cortese was looking to plant grape varieties found where his family is originally from — Gavi! The property shares a similar climate to the region, but most importantly, the marine influence.

In 2010, Al Cortese planted 1 acre of Cortese and 1 acre of Nebbiolo on what is now called the Cascina Cortese Vineyard. The 2014 bottling was made from the very first fruit ever picked at this special site.

This is like no other Palmina wine made before and we couldn't be more excited to share it with you!



THE VARIETAL

Cortese has been grown throughout southeastern Piedmont since the 17th century and is the exclusive variety found in Cortese de Gavi — also known as just Gavi. The grape shares similar characteristics with Sauvignon Blanc but is in no way related. The wines tend to be deeper than most white wines but with bracing acidity.

THE CRAFT

The fruit was harvested in mid-August at low sugar levels in the early morning. The grapes were then pressed into a combination of stainless steel barrels (70%) and neutral French oak barrels (30%) and underwent native yeast fermentation. Malolactic fermentation was not inhibited or encouraged.

After 8 months, the wines were then blended and bottled in May 2015.

DRINKING WINDOW

Cortese is typically consumed when young but there are many examples that age very well — especially sparkling!

FOOD PAIRINGS

In Gavi, Cortese is known for pairing deliciously with seafood from nearby Genoa. The wine's vibrant citrus and nutty qualities make it a perfect match with scallops, shrimp and other fresh shellfish. Adding lemon to the dish brings out the wine's broader qualities.

TASTING NOTES

The aromatics in this wine are like no other in the Palmina lineup with subtle aromas of citrus, yellow stone fruits, green apples and hazelnuts. Vibrantly dry, fruity, and graceful with refreshing minerality.