



## 2017 PINOT GRIGIO, SANTA BARBARA COUNTY

### THE CRAFT

AVA : Santa Barbara County  
 FERMENTATION : 100% Native Yeast  
 AGING : 6 months  
 BARREL : Stainless Steel Tanks  
 BOTTLED : March 2017  
 ALCOHOL : 13.0%  
 PRODUCTION : 781 cases

### THE STORY

When Steve Clifton first launched Palmina in 1995, he only made red wine. At that time, the only white grapes available that were recognized as Italian in Santa Barbara County were Pinot Gris (aka Pinot Grigio). Having worked in restaurants for many years, Steve promised himself he was not going to make another Pinot Grigio that consumers viewed as "a water substitute." What sets Palmina's Pinot Grigio apart is its texture and flavors, a result of both Steve's meticulous farming practices and winemaking style.

### TASTING NOTES

The pale straw color of the wine shows brilliantly in the glass. On the nose, aromas of apricot along with floral notes of night jasmine, honeysuckle and tuberose. The wine has more body than a typical Pinot Grigio with a round, voluptuous mouthfeel and flavors of apricots, white peach and white cherry finishing with focused acidity.

### FOOD PAIRINGS

The dry acidity of the wine makes it a classic food wine. Creamy pasta dishes such as risotto and rich seafood recipes will be a great companion to this wine. However, it is also a beautiful "patio wine" during the warm days of summer and will pair well with cured meats like salami, crab cakes, and grilled fish.

### DRINKING WINDOW

This is the perfect picnic wine and is ready to drink upon release in early Spring.

