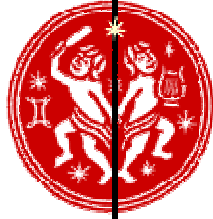


PALMINA



Greetings from Palmina!

As we march into the month of March, we eagerly anticipate the arrival of Spring and all the freshness and newness that comes with this wonderful season of renewal. We have had an awesome winter here in Santa Barbara County, with lots of drenching rainstorms, dark and racing cloudbanks and brisk temperatures – even snow on our nearby San Rafael Mountains. We've loved it, and the rainfall is so welcome to the vineyards and farms. But, now we're beginning to see those first indications of the change to Springtime, with longer days, the first blossoms on almond trees and daffodils and jonquils showing their bright and cheery colors. Even the native California poppies have started to bloom – spring must be on its way!

We are very pleased to release to you our first white wines from the 2009 vintage in this shipment, as well as the Honea Vineyard designated Barbera, each with a recipe that we think heralds the beginnings of the new season. We've raided our herb garden and our pantry for these recipes, creating what we think are fresh and seasonal dishes while still waiting to plant our vegetable gardens (frost still being a possibility).

And of course eggs are a staple for early spring dishes! Our 2009 *Traminer* is lean and focused this year, with low alcohol and herb spice notes that beautifully complement the herbs in our *Spring Flatbread*. We love this pairing as either a first course, or as an appetizer. Floral aromatics and bright fruit from the 2009 *Moscato* just sing spring! We've paired that with a *Gnocchi* made with chestnut flour – very Italian and gluten-free! The 2007 *Barbera* is rich and balanced and such a superb food wine. We think you'll enjoy it as much as we did when we tried it with our *Lamb Meatballs with Mint* dish.

Springtime is also traditionally a time of celebrations and festas! We will be celebrating the *Festa della Donna* on March 6th. Celebrate the women in your life and come on over to Palmina to taste the new wines, enjoy a few snacks and catch up. We hope to see you soon!

Ciao!

Chrystal, Steve and Luca Clifton



PALMINA

You can also order online at www.PalminaWines.com or by phone at 805-735-2030. Please complete this form and fax it to us at (805) 735-2693 or mail to: Palmina, 1520 East Chestnut Court, Lompoc, CA 93436

I am a *Stagioni* Club member I am a *Vendemmia* Club member

Wine	Bottles	Retail	Total
<i>In This Shipment:</i>			
Traminer, Alisos Vineyard, Santa Barbara County, 2009		\$18	
Moscato, Honea Vineyard, Santa Ynez Valley, 2009		\$26	
Barbera, Honea Vineyard, Santa Ynez Valley, 2007		\$36	
<i>Also Available:</i>			
Traminer, Alisos Vineyard, Santa Barbara County, 2008		\$18	
Arneis, Honea Vineyard, Santa Ynez Valley, 2008		\$22	
Subida, Honea Vineyard, Santa Ynez Valley, 2008		\$30	
Malvasia Bianca, Larner Vineyard, Santa Ynez Valley, 2008		\$26	
Dolcetto, Santa Barbara County, 2008		\$20	
Barbera, Santa Barbara County, 2007		\$22	
Alisos, Alisos Vineyard, Santa Barbara County, 2007		\$28	
Nebbiolo, Santa Barbara County, 2005		\$30	
Savoia, Santa Barbara County, 2006		\$50	
Osare, Passito Sangiovese dessert wine (375ml half-bottle)		\$50	
Total wine cost			
10% discount for Stagioni members, 15% for Vendemmia members --- Wine Club Discount			
Sales tax where applicable			
Shipping: (see below)			
Total			

	1-3 bottles	4-6 bottles	7-12 bottles
Within CA, Ground	\$13	\$20	\$30
Within CA, Next Day	\$20	\$35	\$50
Outside CA, Ground	\$20	\$28	\$38
Outside CA, Next Day	\$45	\$55	\$75

Payment: (please circle one) Visa MasterCard Amex

Card number: _____ Expiration Date: ____/____/____

Security code: _____ Name on Card: _____

Billing Address

Name	Telephone
Address1	Address2
City	State, Zip

Shipping Address

Name	Telephone
Address1	Address2
City	State, Zip

Please note that the shipment must be signed for by a person over 21 years old. We can only ship to the following states: AK*, AL*, AZ, CA, CO, DC, FL, HI*, IA, ID, IL, LA, MI, MN, MO, MT*, NC, NH, NM, NV, NY, OH, OR, SC, TX, VA, WA, and WI. *special restrictions apply. Please call the winery for details.

PALMINA



2009 Traminer Alisos Vineyard, Santa Barbara County

Traminer is an ancient grape varietal, with written notes on this green-skinned grape going back to the 11th century. It is named after the alpine village of Tramin (Termeno on the Italian side), and is likely the parent of the more well known Gewurztraminer (meaning spicy Traminer!) Many ampelographers (those who study the origins of wine) believe that Traminer may be the most ancient cultivar still in existence. Obviously a hardy grapevine with not only its longevity but its preference for cool climates, it thrives in the maritime, hilltop Alisos Vineyard.

The maritime climate of the Alisos Vineyard provides a near perfect environment for Traminer, where morning sea fog dissipates into warm sun-kissed days. At dusk, the temperature begins a sometimes 40 degree drop to crisp, cold nights. This dramatic shift in temperature allows the grapes to develop flavors early in their growth cycle and still retain the refreshing natural acidity in the grape. Harvested at night and delivered to the winery in the early hours of the day, the grapes were whole cluster pressed to extract the piquancy and varietal flavors from the skins and stems, and then slowly fermented at cold temperatures in stainless steel tanks. This winemaking protocol results in a wine that is purely Traminer, since there is no influence from barrels or malo-lactic fermentation.

The 2009 Traminer looks steely and focused, even before a swirl or a sip. Just a hint of color – a stony light gold – glints from the glass. Delicate aromatics of white tea rose and tangerine, along with a hint of just ripe mango lift from the glass with a swirl. On the palate, the wine is bracingly fresh, with lean and focused flavors of apple and lime peel, almond and clove and an overlying layer of stony minerality. The finish lingers with lychee and garden herbs mingling with citrusy notes. The 2009 Traminer exhibits the essence of the Traminer grape, with low alcohol, beautiful acidity and superb balance.

A wine that attains even more character with cellaring, Traminer is also delightful immediately at release. It is a beautiful food wine, particularly with the hearty dishes of its origin. Dishes with eggs, potatoes, herbs and cheese will never disappoint!

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Spring Flatbread with Traminer

This is Chrystal's take on Steve's famous Ricotta Torte that he makes every spring. It is perfect as an appetizer or a first course for people to enjoy!

Pizza Skin

this will make about 10 pizza skins – those that you don't use can be wrapped and frozen

1.25 cups water at 100°

1 tablespoons, dried yeast

2.5 cups "00" flour

1.5 tablespoons sea salt

1. Sprinkle the yeast onto the water. The yeast will absorb water then sink. Leave it until it develops a frothy head.
2. Mix the flour and sea salt together, then add the yeast mix.
3. Knead for 20 minutes on a floured board, then put the dough into a floured bowl and cover with a dish towel and let rise for 30 minutes.
4. Place a pizza stone in the barbecue or oven and heat to 450°.
5. Tear off lime-sized pieces of dough and use a rolling pin and floured board to roll them thin and even. Place the dough on the pizza stone and cook until set, about a minute.

Topping

2 tablespoons Extra Virgin Olive Oil

½ cup ricotta cheese

1 tablespoon dried tarragon

Zest of half a Meyer lemon

½ teaspoon sea salt

2 tablespoons grated Parmigiano cheese

1 leek, white and light green parts thinly sliced

1 egg

1 tablespoon breadcrumbs

1. Drizzle the pizza skin with 1 tablespoon of olive oil and brush to coat it entirely.
2. Mix the ricotta, tarragon, lemon zest & salt together then spoon onto the pizza skin, spreading it evenly out over the entire skin, reaching to 1/2" from the edge.
3. Sprinkle the Parmigiano, breadcrumbs & leek on top, then break the egg in the middle of the pizza. Drizzle with the remaining olive oil. Cook on a pizza stone in a barbecue or oven at 450° for 5-6 minutes or until the egg white is fully cooked.
4. Bring the pizza out and let it rest for 1-2 minutes and slice and serve!



PALMINA



2009 Moscato Honea Vineyard, Santa Ynez Valley

With a couple hundred different Muscat varieties growing worldwide, there is often confusion as to the name. Make no mistake - the origin of this 2009 Palmina Moscato wine is Moscato di Canelli, one of the oldest known grape varieties in the world. Probably originating in ancient Greece, the cultivation of Moscato in Italy became important in Roman times, where Pliny the Elder called it “Vitis Apiana” because it was the favorite of bees. Revered over the centuries, Moscato cuttings were one of the prized possessions brought to the United States by Italian immigrants in the mid-1800s, where its elegant fragrance and astounding flavor profile led to widespread planting in California.

However, in order to truly strut its greatness, Moscato must be planted in the right place and carefully tended. Very demanding in terms of soil, this grape prefers well draining sandy soils and a predictable daily breeze for canopy and fruit zone ventilation. It grows easily, but must be managed to properly ripen. The small Block 2, located on the northern side of the Honea Vineyard, coupled with the meticulous farming care given the vineyard provides a perfect spot to grow this time-honored grape.

Dawn brings harvest at the Honea Vineyard, to preserve the natural freshness of the grape (and to avoid those Moscato loving bees!). Brought to the winery at first light, the golden clusters were pressed to stainless steel and slowly fermented at cool temperatures to preserve the alluring bouquet of the grape. Malo-lactic fermentation was inhibited for the same reason, and the young wine was bottled in February of the new year. A classic Moscato Bianco style, the wine is completely dry, highly fragranced and beautifully balanced. And of course, crafted to enjoy at the table with a meal!

A brilliant light gold color predicts of the cheerfulness of the wine! Although the clarity and color themselves are inviting, it is the bouquet of this wine that will enchant. A heady fragrance of citrus blossom, honeysuckle and vanilla bean entices another deep, satisfying sniff. And another. A first sip reinforces the elegance of the wine, bringing apricot and peach flavors, a hint of honeycomb and a dancingly light yet round textural component to the palate. Spicy nuances of lemon grass and orange peel and a muskiness on the finish (hence the name moscato) make this one intensely satisfying wine. This is a beautiful wine to enjoy on its own or as an aperitif. It is also a wine that becomes an extension of the plate with its lifting aromatics and lively acidity.



Chestnut Gnocchi with Moscato

Chestnut flour is full of fiber and minerals and is gluten free! It is earthy and delicious. This is a fun since the raddichio turn the sauce a slightly pink color.

Serves six people as a first course

Gnocchi

2 large russet potatoes
1½ cups “OO” flour
5 ounces chestnut flour
2 fresh eggs
½ cup Parmiggiano Reggiano cheese, grated
1 teaspoon freshly-grated nutmeg

Sauce

3 tablespoons Extra Virgin Olive Oil
½ cup yellow onion, chopped
2 shallots, minced
½ cup Prosciutto Cotto (sliced cooked ham)
1 cup radicchio, chopped finely
1 cup aromatic white wine such as Moscato
¾ cup cream
2 tablespoons unsalted butter

½ cup walnuts, chopped
2 tablespoons Parmiggiano Reggiano cheese, grated
Salt & Pepper to taste
2 tablespoons fresh parsley, chopped

Gnocchi

Boil the potatoes until they are tender to a fork, about 10 minutes. Peel the potatoes and pass them through a potato ricer. On a slightly floured surface, mound the potatoes, making a well in the center and add the remaining gnocchi ingredients and mix thoroughly; kneading until the dough becomes a smooth ball. Divide the dough into 4 equal portions, rolling each one into about a 1” thick tube. Cut each log with a dough cutter or very sharp knife into 1 inch pieces. Finish by rolling each gnocchi with a knife to leave markings. Place the gnocchi on parchment paper and let set for a few minutes.

Sauce

Heat EVOO in pan and sauté the onions and shallots until translucent. Add the ham and radicchio, sauté for a few minutes and then add in white wine. Slowly add in cream and butter.

While gnocchi boil, you can quickly make the sauce. Cook gnocchi until they float to the top and then transfer gnocchi from water with a slotted spoon to the sauce pan and toss together.

Finish gnocchi with chopped walnuts, Parmiggiano and parsley. Salt & Pepper to taste.



PALMINA



2007 Barbera Honea Vineyard, Santa Ynez Valley

Barbera has often been called the “people’s wine”, vinified from a much-loved grape that grows easily, produces wines of great color, soft tannins and lively acidity that can be enjoyed relatively early in their life. In Italy, it is grown in the same regions as Nebbiolo, and is thought of as the good-natured counterpart to the finicky Barolos and Barbarescos. There is a saying in Piedmonte that Barbera is “what you drink while waiting for the Barolo”. And what a delight it is! So beloved that in the 19th and 20th century, it was brought to California by the waves of Italian immigrants who wanted a bit of the “old country” in their new home.

Although Barbera is an easy-growing, gregarious vine, in order to produce the best of the grape in its most rich and expressive manner, it must be carefully tended. Soil, aspect and climate are important with the best vineyard sites having calcareous and sandy soils to limit vigor. A long growing season produces grapes of balance and richness. The Honea Vineyard boasts all of these characteristics and more. The hillside location, Barbera clones 15 and 19, meticulous pruning and farming and the super-stellar 2007 vintage all add up for an intense wine that is proud to bear the Palmina “black label” of distinction.

As the Honea Vineyard is planted exclusively for Palmina, the grapes are harvested by hand at the ultimate moment of ripeness and brought to the winery at the first light of day. After primary fermentation, the new wine was gently transferred to neutral French oak barrels for one year, and then racked to one 500 liter, new Gamba oak barrel for an additional six months of aging. This combination of vineyard care and winemaker skill resulted in an elaborate and incredible wine that truly reflects a sense of place

A deep maroon color gives way to lighter ruby-garnet jewel tones at the edge of this brilliant wine. Don’t skimp on stemware with this wine – it loves a good swirl and some aeration that unleashes blackberry, mocha and spiced plum aromas. Black cherry, dried blueberry, hints of raspberry and cassis meld with the wine’s natural acidity to produce a cornucopia of flavors and textures that are at the same time rich and palate-refreshing. Tannins are soft and the wine is structured and balanced. The finish is lively and interlaced with smoky, toasty curranty notes. The 2007 Barbera from Honea Vineyard will continue to age well, but is so delicious with a meal now that it might be impossible to wait!

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Spring Meatballs & Spinach Potato Casserole with Barbera

Serves 6 people

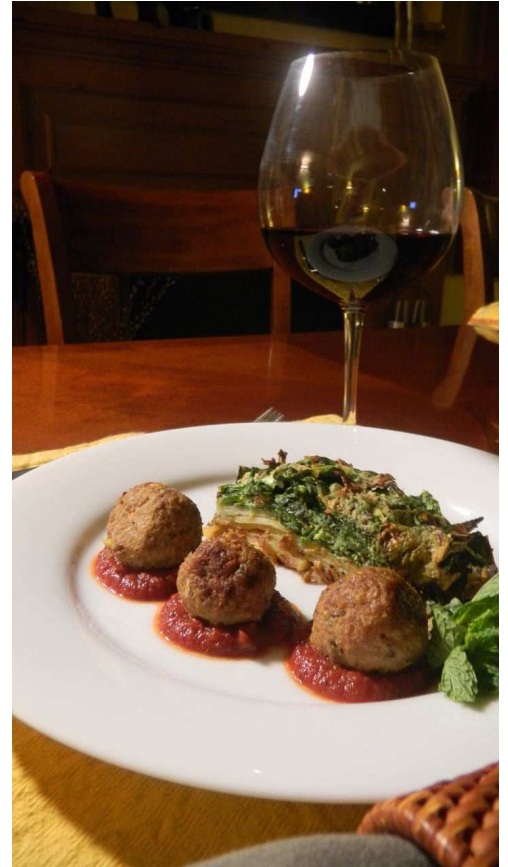
Spring is a great time of year, the oven can still be use to bake, but dishes can start being a bit lighter. The lamb meatballs are lightly scented with mint, not needing any additional sauce, but for those who love having something to dip their meatballs in, feel free to make a simple tomato sauce to have with the meatballs. Enjoy!!

Spinach Potato Casserole

3 cups spinach, rinsed and dried
1 egg
½ cup ricotta cheese
¼ cup chopped onion
¼ cup Parmigiano cheese, grated
1 tablespoon Extra Virgin Olive Oil
¼ cup breadcrumbs
4 medium potatoes, washed and thinly sliced
¼ cup chicken broth
salt and pepper

Preheat the oven to 450.

1. Toss the spinach, egg, ricotta, onion and half of the Parmigiano together.
2. Oil the bottom of a casserole dish and sprinkle it with the breadcrumbs. Add a layer of potato slices then sprinkle lightly with Parmigiano and a very little salt and pepper. Repeat for three layers of potato slices.
3. Add the chicken broth and top with the spinach mix and sprinkle with the remaining Parmigiano. Cover with foil and bake 20 minutes. Remove the foil and bake for another 20 minutes or until top is lightly browned. Remove from oven, cover with foil and allow to cool for 5 minutes. Cut into even slices.



Meatballs

1 ½ pounds ground lamb	3 tablespoons Extra Virgin Olive Oil, plus some for the cookie sheet
1 yellow onion, finely chopped	3 tablespoons red wine vinegar
2 celery stalks, finely chopped	½ cup ricotta cheese
2 carrots, finely chopped	3 tablespoons mint, finely chopped
2 eggs	salt and pepper
½ cup breadcrumbs	

Mix the ingredients, but not too long. Pinch off a small portion of meatball mixture and roll into ½" balls and place them ¼" apart on an oiled cookie sheet. Bake for 20 minutes. Using a spatula, scrape the meatballs off the cookie sheet and turn over and cook for another 5-7 minute until slightly browned.