

PALMINA



Dear Fellow Foodie,

Doesn't it seem like this is one of those "in-between", "can't quite make up its mind" seasons? Here in Santa Barbara County, we enjoyed some glorious summer-like weather in January, yet once the sun sets it is still wintery. And we know from friends and colleagues across the country that cold and snowy weather still prevails. But then again, by the official calendar it *is* still winter!

We are very excited about a food product that we produced at Palmina this harvest and due both to requests from customers and because we love this satisfying dish, thought we'd send it along to you for this last bit of the winter season. We tried this out on revelers at our annual *Red, White & Green* party and couldn't keep it on the table. Ingredients included in your Tavola pack are a bag of polenta, a jar of Palmina-made *Cugna* and a bottle of our Lagrein. *Cugna* is a marmalade-type of jam made from Dolcetto juice (right at harvest), apples, pears, quince and walnuts. The Dolcetto juice is carefully and patiently cooked down for over 24 hours before the other fruits and nuts are added - totally natural with no additives and delicious (if we do say so!). We like the polenta made into



"fries", and then dip or spread the *Cugna* on them, and enjoy with a glass of the dark and delicious Lagrein. Instructions on making the polenta fries are included. This is a really fun dish served as an appetizer, and of course the kids love anything that looks like a French fry and can be dipped. (Don't mention it is actually good for them!)

We hope you enjoy the wine and the *Polenta Fries with Cugna*. Let us know what you think, as well as other ideas you have for using *Cugna* in your kitchen. (makes a *great* marinade on pork!)

Ciao!

Chrystal, Steve and Luca Clifton

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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

Or login to your special Wine Club purchasing page on the website!

Wine	Number of bottles	Retail Price	Total
<i>In This Shipment:</i>			
Tavola Polenta Fries with Cugna and 2008 Lagrein pack		\$45.00	
<i>Also Available:</i>			
Arneis, Honea Vineyard, Santa Ynez Valley, 2009		\$18.00	
Tocai Friulano, Honea Vineyard, Santa Ynez Valley, 2009		\$18.00	
Dolcetto, Santa Barbara County, 2009		\$20.00	
Nebbiolo, Santa Barbara County, 2006		\$30.00	
Lagrein, Honea Vineyard, Santa Ynez Valley, 2008		\$32.00	
Nebbiolo, Sisquoc Vineyard, Santa Maria Valley, 2005		\$50.00	
<i>Savoia</i> , Santa Barbara County, 2007		\$50.00	
<i>Santita</i> , Malvasia Bianca dessert wine, Santa Ynez Valley, 2006 (375ml)		\$50.00	
<i>Osare</i> Sangiovese dessert wine, Santa Barbara County, 2006 (375ml)		\$50.00	
Total wine cost			
5% discount for <i>Tavola</i> 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

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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.

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2008 Lagrein Honea Vineyard, Santa Ynez Valley

This is a wine whose origin is the Alpine region that transverses Italy and Austria, and whose character shows a typicity of such a mountainous region. Bold, hearty and rich, it is a fitting partner to the warming dishes of such an area.

The Alto-Adige (aka Südtirol) in northern Italy nestles beneath the towering Alps and Dolomites. The Alto-Adige summers are long and warm, with cool, starry nights which allow Lagrein to ripen to perfection and still retain a lively acidity that makes the wines so balanced and perfect for those hearty meals of “snow time”. Palmina’s Lagrein hails from the Honea Vineyard in the Santa Ynez Valley, and as in Italy, Lagrein is planted to a hillside block. After the morning fog lifts, the vineyard enjoys long, sunny and warm days with cool, crisp evenings – a perfect spot for a new-world interpretation of Lagrein.

One of the later ripening grapes from Honea, the grapes spent almost a month of the beginning winter months in fermenters, allowing tannins to soften and the beautiful, dark color and spice of the varietal to integrate into the new wine. Moved into neutral oak barrels for over a year to continue its evolution, 2008 Lagrein was bottled in July of 2010 and then cellared in bottle to assimilate flavors, acids and tannins prior to release.

The first pour is astonishing for its dark and deep color. There is a reason that the wine is often called “scuro” in Italy, which means dark. So rich in color, it is almost black – a swirl produces glints of indigo, amethyst and garnet jewel tones. Perhaps as expected, the bouquet of the wine is a bit brooding and reticent, but gradually wafts from the glass with aromas of dried mission fig, cassis and a slight meaty/earthy thread. Soft tannins and bright acidity prepare the palate for black cherry and rhubarb, more fig and zesty highlights of marmalade and orange pekoe tea. The persistent finish reminds of dark, bittersweet chocolate covered cherries. .

Although Lagrein has definitely been enjoyed with summer barbecues, it is so definitely a “fireside wine”.

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Polenta Fries with Cugna Paired with Lagrein

2 cups Polenta flour
6 cups water
1 ½ teaspoons salt
¼ cup plus 2 tablespoons grated parmesan cheese
4 oz marscapone
Olive oil

1. Oil a 9 x 13" cookie sheet or Pyrex pan.
2. Bring the water to a boil and add the salt. Turn the heat to medium high and add the polenta flour in a slow steady stream while whisking constantly. Once it begins to thicken, turn the heat to medium low and stir constantly with a wooden spoon for about ½ hour.
3. Add the marscapone and parmesan cheeses and stir until well combined. Pour the polenta onto the oiled cookie sheet, spread it out so that it is even. Cover the cookie sheet with plastic wrap and place in the refrigerator for at least 6 hours.
4. Once the polenta is cool and firm, cut it into french-fry sized strips. Pour enough olive oil into a wide flat-bottomed pan so that it reaches halfway up the polenta fry. Heat the pan on medium and test the oil by placing a small piece of polenta in the oil. If it sizzles it is ready.
5. Fry the polenta in batches, making sure not to crowd the pan. When the fries are dark golden in color put them on a piece of paper towel to absorb some of the extra oil. Sprinkle them with kosher salt and serve them warm with the Cugna.

