

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.

