

PALMINA

2010 Pinot Grigio Santa Barbara County



There's something friendly about Pinot Grigio – even saying it brings a smile. It's a grape with a well-traveled history, gregarious and outgoing. With its roots in Burgundy (where it is known as Pinot Gris) it found new homes in Switzerland, Germany, Hungary and Turkey during the Middle Ages. Today, it can be found in many regions of the world, but its popularity became worldwide in the 1960's. Pinot Grigio is now one of the most consumed white wines in the U.S.

But, as with many things, not all Pinot Grigios are created equal. Pinot Grigio, being a close cousin to Pinot Noir, is very particular about where it is grown. This somewhat finicky grape prefers a cool

climate, stark soils and a long, moderate growing season. Give Pinot Grigio morning maritime fog, sunny warm days kissed by breezes and chilly nights, and the vine will reward with grapes of intense flavor and bright acids. In this scenario, Santa Barbara County is nirvana for Pinot Grigio.

The 2010 Pinot Grigio is a snapshot of the breadth and depth of vineyards in Santa Barbara County. The beautiful russet-colored clusters were picked at that optimal time of balance at each of four vineyards. From the Santa Maria Valley – Sierra Madre Vineyard. From the Los Alamos Valley – Alisos Vineyard. From the Santa Ynez Valley – Honea Vineyard. And from Sta. Rita Hills – Hibbits Ranch.

To preserve the essence of Pinot Grigio, the grapes were delivered to the winery in the early hours of the morning to retain cool temperatures from the evening climate, with each lot whole cluster pressed directly to stainless steel tanks. A long, cool and controlled fermentation occurred over the next few weeks. Like other Palmina white wines, this was strictly non-malolactic to showcase the aromatics, textures and pure flavors of the grape itself. The wine was bottled in early 2011 and released in a screwtop finish.

The wine is a beautiful pale-gold - the color of diffused sunlight on an early summer morning – with a brilliant clarity. This 2010 vintage is beautifully aromatic, with notes of nectar, green pear, quince and a hint of sesame seed. Highly aromatic, beautifully balanced, flavorful and refreshing, 2010 Pinot Grigio is extremely versatile with food. It is also lovely on its own as an aperitif, picnic wine or as a well deserved glass of wine after a hard workday. Our featured recipe is *Pesto Pizza*. Please serve chilled and drink in its youth for ultimate enjoyment.

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