



## **SAUVIGNON BLANC Sisquoc Vineyard SANTA MARIA VALLEY, 2004**

Sauvignon Blanc is a versatile grape grown throughout Italy, and indeed the world. Italians generally drop the “blanc” from the name, calling this simply Sauvignon. Many of the best Sauvignons in Italy come from the Friuli region. While Sauvignon can be excellently made in many different styles, the Friulian style is a crisp, bright wine with varietal character. And it should come as no surprise that this style is present in the 2004 Palmina Sauvignon.

The grapes for this bonus Palmina wine hail from the Sisquoc Vineyard in the cool Santa Maria Valley. The Sauvignon Blanc vines are thirty-years old and planted on their own roots, which although risky, produce grapes with classic varietal flavor profiles. A long growing season and warm, sunny days allow the relatively thick skins of the grape to ripen fully, where the ocean influence and cool nights retain the acidity in the grape itself. This shift from day to night, the natural “air conditioning” of the oceanic influence, and the unique setting of the Sisquoc Vineyard combine to produce grapes with a true varietal character.

The grapes for the 2004 Sauvignon were hand-harvested in September and brought to the winery in the very early morning to ensure the grapes themselves were still cool from the evening temperature shift. The grapes were left on their skins for 24 hours then pressed to stainless steel and put immediately into the cold room to settle. Attention to temperature and an obsession with preventing the juice’s exposure to oxygen are paramount to ensuring the style of wine desired at Palmina. After a week at cool temperatures, the wine was brought to cellar temperature, at which a long fermentation ensued. Once fermentation had completed, the wine was again placed into temperature controlled stainless steel and then bottled in February of 2005. Malo-lactic fermentation was inhibited. Generally, Sauvignon produced by Palmina is one key component to *Bianca*, a “super white” blend of five grapes. With the 2004 vintage, it was determined that the individual components were better than the blend, and so are bottled separately. A true bonus wine from Palmina, which may or may not be reproduced with future vintages.

If there are two adjectives to describe this wine, they are “crisp” and “fresh”. The wine is a light blonde color with an inviting brilliance – a ray of sunshine in a glass. You can tell by looking at the wine that it will be racy and steely, and the nose is a further indication of that perception. There is a flinty minerality on the nose, with a hint of grapefruit and guava. Tasting the wine confirms the first impression – this is a bone-dry wine of medium weight and nicely balanced with a lively acidity. On the nose there is a strong hint of green tea jasmine and green coffee bean aromas. Intriguing flavors of tea tannin and herbal notes are present on the finish.

Delightful with fresh fish such as Barnizo (Sea Bass). Just 220 cases produced.