

PALMINA

2005 Malvasia Bianca, Lerner Vineyard



Malvasia Bianca is a grape that is widely planted in Italy, yet its origin can be traced back to ancient Greece. Brought to Italy, France and northern Europe in the 14th century by Venetian merchants, this highly respected grape is vinified in many different styles throughout Italy ranging from a bone-dry Malvasia Istriana in the Friuli region to the legendary Vin Santo dessert wines of Tuscany.

The Lerner Vineyard in the Santa Ynez Valley is the source for Palmina's Malvasia Bianca grapes, and the only planting of this grape in Santa Barbara County. The vineyard is located in the Ballard Canyon corridor, an area quickly becoming known for premium Italian wine grapes. The Lerner family meticulously farms the one-acre block of Malvasia Bianca, working closely with Palmina to ensure the vine canopy is optimally managed and yields controlled to ensure ripeness and balanced acids in this thick-skinned grape. The grapes were hand-picked at dawn's first light so that they were cool and firm and retained a lively acidity and then transported to the winery, where they were whole-cluster pressed into cold stainless steel tanks for a slow and cold fermentation. The wine was then aged for 4 months in neutral oak barrels. The 2005 Malvasia Bianca was

bottled in March of 2006. Only 500 cases produced.

The 2005 Malvasia Bianca can only be described as exotic and sensual. A brilliant light-golden color displays a bit of effervescence from the cold fermentation upon first pour and invites you to the glass. Astounding aromatics of nectar, jasmine and honeysuckle burst forth - it is no wonder this is called the wine's "bouquet". Highly perfumed, the first sip of the wine surprises again with notes of apricot, hazelnut and red ruby grapefruit leading to zingy, refreshing acids and stony minerality on the mid palate. Floral flavors, marzipan, honeycomb and a hint of key lime pie linger on the extremely long finish. This is a full-bodied, intensely intriguing wine with complex layers of contrasting and complementary flavors and textures enveloped by heady aromatics.

For maximum enjoyment, serve the 2005 Malvasia Bianca just slightly chilled. The perfumed notes of the wine make it a delightful and elegant aperitif. A beautiful food wine, the richness of this Malvasia Bianca pairs superbly with seafood and rich pasta dishes.

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