

PALMINA

2006 *Subida* Tocai Friulano, Honea Vineyard, Santa Ynez Valley



It is said that “every wine has a story”. A story of the vintage, of the celebration at which it was enjoyed, of the winemaking or maybe of the vineyard. The 2006 Subida has two stories. (At least to start with – add your own!). When Chrystal and Steve were married in 2004, they chose to wed in Udine, one of their favorite places in the Friuli region of northern Italy. After the ceremony, the entire wedding party celebrated with laughter, food, wine, stories and more food and wine at La Subida. La Subida is one of the gems of the region, a restaurant known by those in the know for exceptional Friulian cuisine and unparalleled hospitality. At the celebration at La Subida, Chrystal and Steve were presented with “wedding wines”, blends specially made for them by their Friulian friends and colleagues. The white wine was a sublime barrel-aged Tocai Friulano crafted by Valter Scarbolo and Joe Bastianich.

Palmina’s white wines are typically made without any barrel influence. But the thought of that delicious wedding wine kept returning with a smile to both Chrystal and Steve, and coincided with their desire to make very small lots of special wines just for the Palmina wine clubs. The second part of our story is just that – the 2006 Subida has been hand crafted just for Stagioni and Vendemmia members. Enjoy it with laughter, food, stories and good cheer!

Hand harvested in the early hours of the morning from the Honea Vineyard, the golden clusters were pressed immediately upon delivery to the winery. A long, cool fermentation began in stainless steel to preserve the varietal aromatics of the Tocai Friulano grape. With a gleam in their eye, Chrystal and Steve then transferred the wine to two 2006 neutral French oak barrels where it underwent partial malolactic fermentation prior to barrel aging, sur lie. Just before the onset of the 2007 harvest, Subida was filtered, bottled and cellared for a few months to fully integrate in the bottle. The result is a joyful celebration of friends and family – vastly different than their stainless steel version of Friulano, delightful in its diversity and a superb white wine for the heartier foods of autumn and winter.

A light golden color reflects the warm colors of the autumn season, and indeed there are seasonal characteristics abounding in this wine. Late season wildflowers, Asian pears and hints of fig on the nose are joined on the palate by Gala apples, stone fruits, hazelnut, and Bosc pear. The texture of this wine is astoundingly creamy, with a roundness replete with suggestions of honeycomb and yet fresh and lively at the same time. The wine finishes with a bitter almond reminder that is typical of Tocai Friulano. Subida is such a great food wine! Enjoy it with a pesto dip from the last basil in your garden, creamy squash soups and roasted game hens. For our holiday appetizer pairing with Subida, we’ve prepared a classic *Rumaki*.

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1520 E. Chestnut Court ~ Lompoc CA 93436
tel: 805.735.2030 ~ fax: 805.735.2693 ~ email: info@palminawines.com
www.PalminaWines.com