

PALMINA

2007 Pinot Grigio Santa Barbara County



What can you say about a red grape that produces white wine that has various regional clones throughout the cool climates of the world and whose resulting wine can range in style to suit a virtual cornucopia of tastes and dishes? A crowd-pleaser? Amiable? Popular? Truth be told, Pinot Grigio is one captivating grape.

History shows that Pinot Grigio probably originated in Burgundy, traveling along with its famous cousin Pinot Noir to Switzerland and the northern Italian regions by 1300. Pinot Grigio clusters are a beautiful grayish-blue color and a “pinecone” shape – hence the rough translation of “gray pinecone” – yet when vinified as they are at Palmina, produces a beautifully pale gold colored white wine. As a varietal, Pinot Grigio prefers to be grown in cool climates and harvested immediately upon ripeness to retain the most interesting characteristics and lively acidity in each cluster.

At Palmina, Pinot Grigio has long been a mainstay of the white wine portfolio. Always the first grape to be harvested, owner/winemaker Steve Clifton prefers to pick early when the grapes have bright acidity and about 20-22°

brix. Transported to the winery in the very early hours of the morning, the grapes are whole cluster pressed and then fermented slowly under cool temperatures in stainless steel to preserve the essence of Pinot Grigio. Additionally, Malolactic fermentation is inhibited and the wines are bottled early in the Spring following harvest.

The 2007 Pinot Grigio, Santa Barbara County is a beautifully balanced wine that showcases not only this versatile grape, but also the near perfect growing conditions of Santa Barbara County. A blend of grapes from the Alisos vineyard in the Los Alamos Valley and the Honea Vineyard in the Santa Ynez Valley, the wine almost glows in the glass with a beautiful clarity and pale flaxen hue. Notes of acacia and honeysuckle mingle with asian pear and citrus blossom on the nose. A first sip reveals a fascinating texture of both vibrant acidity and creaminess, enveloped by impressions of Fuji apple, clementines, lemon curd and hints of tropical fruit in the kiwi, key lime range. A snap of lemongrass and stony minerality are present on the long and satisfying finish.

With just 12.7% alcohol, this amiable and pleasing wine can be enjoyed as an aperitif as well as a complement to a meal.

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