

PALMINA

2008 Pinot Grigio Santa Barbara County



Pinot Grigio is a worldwide ambassador, grown and enjoyed in many countries across the globe. Whether you call it Pinot Gris, Pinot Beurot, Malvoisie or Pinot Grigio, there are two factors that are important to note. First, this grape is a gregarious wine that loves good food and good conversation and yet can hold its own as a delightful aperitif or that well deserved glass of wine after a long day. And secondly, it is very important that to fully appreciate the natural characteristics of the grape, it is grown in the right place, with a cool climate and superb farming. Otherwise, the wine is Pinot Grigio in name only.

Santa Barbara County is one of those picture-perfect places for Pinot Grigio, which after all is a closely related cousin to the finicky and particular Pinot Noir for which the County is quite famous. The west-to-east valleys of Santa Barbara County funnel cool sea fog and breezes from the nearby Pacific Ocean each morning, keeping the thin skinned Pinot Grigio cool and crisp. Toward midday, the fog lifts so that the bright sun can ripen each berry, turning the pinecone shaped clusters to a bluish, rosy bluish (Grigio meaning gray in Italian) color. Afternoon breezes kick in each day and cool nighttime temperatures retain the grape's natural acidity and sense of place. The 2008 Palmina Pinot Grigio is a snapshot of the County itself, comprised of grapes from the Alisos Vineyard in the Los Alamos Valley, the Honea Vineyard in the Santa Ynez Valley and two vineyards in the Sta. Rita Hills AVA – Zotovich Vineyard and Hibbits Ranch.

So, how do you make a white wine from these rose-colored grapes? Each vineyard's grapes are harvested by hand early in the morning, the brought to the winery where they are whole-cluster pressed. As the pink skins spend little time in contact with the wine, the color is not transported to the resulting wines. Each lot was slowly fermented in its own stainless steel tank and Malolactic fermentation was inhibited to allow the characteristic of the grape and each vineyard to fully express itself. A blend was then assembled, and the resulting 2008 Pinot Grigio, Santa Barbara County bottled with a screwtop finish in the early months of 2008.

This 2008 bottling of Pinot Grigio truly is a mélange of flavors, textures and nuances of these four vineyards. The light pale straw color invites a swirl, which shouts of citrusy fruits in its delicate bouquet. Zingy and zesty on the palate, the crisp wine then brings layers of vineyard specific nuances to the palate. Citrus and white peach and stone fruits from Alisos. A flinty minerality of the ancient riverbed soils from Honea. Hints of lime zest from Zotovich. A kiss of nectarine from Hibbits. All overlaid with subtle tropical notes of just ripe pineapple and mango in this tangy and zippy release. This is a firm, focused wine with a beautifully dry finish that acts as its own ambassador for the perfect Pinot Grigio climate and soils of Santa Barbara County. Enjoy!

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