

PALMINA

TASTING NOTES



2012 ARNEIS, HONEA VINEYARD

Refreshing, crisp and bright

Translating from Italian to English as “little rascal”, Arneis is an ancient grape that hails from the Roero hills of Italy’s Piemonte region. It thrives in areas of sandy soils, marine deposits and rolling hillsides with bright sunshine.

The Honea vineyard in the “Los Olivos District” of the Santa Ynez Valley is the source for Palmina’s Arneis, and was the second certified planting of Arneis in the US. The vineyard's rolling hills, sandy alluvial soils and warm sunny days followed by cool and crisp evenings and meticulous farming create the perfect environment for taming the grape's “rascal” nature.

994 cases produced

Antonio Galloni: 90pts

Stephen Tanzer's International Wine Cellar: 90pts

THE CRAFT

The grapes are harvested at night when they are cold and crisp, then brought to the winery.

The grapes are then pressed and transferred to a combination of stainless steel and neutral French oak barrels for fermentation with indigenous yeast. Malolactic fermentation is not encouraged or inhibited.

The wine was aged in equal parts stainless steel, 60 gallon French oak barrels and larger 120 gallon puncheons to allow the flavors to meld together before being bottled in the summer of 2013.

DRINKING WINDOW

Arneis is a refreshing white wine meant to be drunk young when the fruit is crisp and bright.

TASTING NOTES

Aromas of white flowers, honeysuckle, marjoram and wet stone fill the glass. The wine is medium in body with notes of lavender sorbet, purple basil, Asian pear and lemon pith with a long and perky finish.

FOOD PAIRINGS

This is an excellent pairing with flaky white fish, sushi, and spicy asian dishes but can also hold its own with more savory foods such as pesto, prosciutto and grilled seafood.

