

# PALMINA

## TASTING NOTES



## 2012 MALVASIA BIANCA, SANTA BARBARA COUNTY

*"I once had a love affair with Viognier but now I'm in love with Malvasia Bianca."*

Above is one of our favorite quotes from a sommelier who tasted the Palmina Malvasia Bianca for the first time. There's something so compelling about a wine whose floral and sweet aromatics fool you into thinking that the wine will be rich and honeyed. Instead, our style is completely dry with taut acidity that literally awakes your palate.

The 2012 release is sourced equally from two sloping vineyards: Alisos Vineyard in the Los Alamos Valley and the Lerner Vineyard in Ballard Canyon.

*372 cases produced*

**Wine Advocate:** 91pts

**Stephen Tanzer's International Wine Cellar:** 91pts

## THE CRAFT

The grapes are harvested at night when they are cold and crisp, then brought to the winery. There, an 18 hour maceration period occurs which adds a textural element to the finished wine.

The grapes are then pressed and transferred to neutral oak barrels for natural fermentation. Barrel fermentation softens the naturally bright acid in the wine and sort of sands out the corners.

Malolactic fermentation is not encouraged or inhibited. The wine was aged in neutral barrel to allow the flavors to meld together before being bottled in the summer of 2013.

## FOOD PAIRINGS

This is an excellent pairing with spicy dishes, oysters on the half shell, crispy fried foods and caviar.

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Aromas of almost-ripe stone fruit, thai basil, lemon thyme, and jasmine. The first sip surprises your taste buds with its zingy, bright acidity and ripe citrus flavors of Meyer lemon and kumquat. There is also a textural element to the wine, a result of its period of skin contact prior to fermentation.

## DRINKING WINDOW

While this wine is delicious and perky when young, with age, it takes on even greater complexity. We recently opened a 2007 Palmina Malvasia Bianca. The nose was reminiscent of fresh green almonds, lychee and had even taken on a slight petrol quality. There was greater weight and texture in the body of the wine but the acidity still held firm which leads me to believe the wine had plenty of years left in bottle.

