



# PAOLA WHITE, SBC

## THE CRAFT

**BLEND :** Dolcetto / Barbera / Vermentino

**AVA :** Santa Barbara County

**FERMENTATION :** 100% Native Yeast

**BARREL :** Stainless Steel Tank / Neutral French Oak

**BOTTLED :** March 2019

**ALCOHOL :** 13%

**PRODUCTION :** 225 cases

## THE STORY

Palmina is named in honor of Steve's great friend. Like a grandmother to him, she taught Steve to love cooking, wine and the Italian lifestyle and was a spark in his life.

Paola was Palmina's Americanized name. She was far more interested in having a good glass of wine each night (or 2) than having something expensive of "fancy"...

The wines made under our Paola label are made in that same tradition. Blending varietals and even vintages to produce something that is easy to drink on a Tuesday night, good enough to share with friends and easy enough on the pocketbook to do it often!

This wine may look like a white wine but it is actually made mostly of red grapes. The red grapes were gently tumbled allowing them to be "popped" by their own weight. Only the juice that ran freely was collected with no influence from the skins.

## TASTING NOTES

The red grapes lend an earthy note that creates depth in both aroma and flavor. White flowers, geraniums and jasmine, lead to bright lemon aromas. Crisp and refreshing, this wine centers on a core of bright acidity. The finish lingers long with grapefruit, mint and basil notes.

## FOOD PAIRINGS

This wine is perfect as an aperitivo or with light seafood dishes with crab, shrimp or flaky white fish.

## DRINKING WINDOW

Paola White is youthful and bright and can be enjoyed now but has the structure and acidity to age well for an additional 3-5 years.

