



2016 PINOT GRIGIO, SANTA BARBARA COUNTY

THE CRAFT

AVA : Santa Barbara County
 FERMENTATION : 100% Native Yeast
 AGING : 5 months
 BARREL : Stainless Steel Tanks
 BOTTLED : February 2017
 ALCOHOL : 13.0%
 PRODUCTION : 1,057 cases

THE STORY

When Steve Clifton first launched Palmina in 1995, he only made red wine. At that time, the only white grapes available that were recognized as Italian in Santa Barbara County were Pinot Gris (aka Pinot Grigio). Having worked in restaurants for many years, Steve promised himself he was not going to make another Pinot Grigio that consumers viewed as “a water substitute.” What sets Palmina's Pinot Grigio apart is its texture and flavors a result of both Steve's meticulous farming practices and winemaking style.

TASTING NOTES

The pale straw color of the wine shows brilliantly in the glass. On the nose, aromas of lemon pith, meringue, quince, Asian pear and Mandarin orange. There's a trace of herbs as well, with hints of a spicy basil and lavender. The wine has a rich, round, voluptuous mouthfeel with a pleasant, creamy lemon meringue quality. Finishing with bright acidity and a slight brininess, the wine lingers on the palate with a touch of key lime, citrus and minerality.

FOOD PAIRINGS

The creaminess of the Pinot Grigio with its bright, lemony acidity lends itself to a wide array of foods especially creamier pastas such as risotto, cheese plates, cured meats like salami, crab cakes, grilled fish and many other seafood recipes.

DRINKING WINDOW

This is the perfect picnic wine and is ready to drink upon release in early Spring.
 Drink young to maintain its youthful flavors.

