

PALMINA



“An Extension of the Plate”

Dear Friends,

If you know Palmina, you know that we passionately believe that wine is a key ingredient to a great meal - it enhances the food, the conversation, the atmosphere. We seem to be always thinking about wine and food - when we're making wine, traveling, or cooking! And during summer, when there is all this fresh produce...well, you can just imagine.

We recently introduced our favorite summer red wine, Dolcetto, with an extremely fun and delicious event featuring three "wild and crazy chefs" on the grill. And we are in the midst of planning our inaugural winemaker dinner in our winery. Wine and Food. Food and Wine!



Join us in our epicurean celebration!

Delightful, Delicious, Delectable Dolcetto...

2006 Dolcetto released with Pizza!



What a party! We went through over *a hundred* pizzas, and with some of the most inventive combinations of ingredients a pizza crust ever saw.

Many thanks to those of you who joined us for Dolcetto 2006's release party - we hope you had as much fun as we did! And it was a fitting party for Dolcetto - casual, friendly and on a warm summer day (in Lompoc!!).

Check out the Photo Gallery in the Events section

The Perfect Summertime Red!

2006 Dolcetto

Dolcetto is an easy-going, affable, table-friendly, "pull-the-cork-and-have-a-glass" wine. The name Dolcetto translates to "little sweet one", probably because of the wine's youthful exuberance and pleasing character.

The 2006 bottling is chock full of the fruits of summer - raspberry and cherry, fresh red plums, and those wild berries we all picked as kids - blackberry, huckleberry and dark raspberries. And still - there is a lively acidity and soft, almond-like tannins that make this wine so delectably delicious with food. Enjoy Dolcetto as we do in Italy - *da pronto bere* - a wine to drink now! (And we also love to enjoy it chilled. Try it!)



Just \$20 per bottle!

You're Invited...

To a very special wine dinner

You are cordially invited to join us for a very special dinner on Saturday, August 18th. Limited to just 30 guests, the dinner will focus on the fresh produce and foods of the summer season, and will be set among the barrels in the winery.

A five-course Italian-inspired meal, all paired with Palmina wines, will be created and prepared for you by Steve and Chrystal (with a little help from their friends!)

With the ambiance of the winery, the joy of a meal with friends, and a cornucopia of great food and wine, we hope you will share in our philosophy of wine being a celebration and an extension of the plate. Join us for this inaugural winemaker's dinner at Palmina!

Palmina Inaugural Wine Dinner

"La Stagione di Estate"

(The Season of Summer)

Saturday, August 18th

Reception beginning at 5:30 p.m.

at Palmina Winery

1520 East Chestnut Court

Lompoc, California 93436

805.735.2030

We hope that you can join the entire Palmina family in our celebration of the foods and wines of summer - and of friendship! Since seating is extremely limited and on a first-come, first-served basis, please RSVP as soon as possible. Tickets are \$125 per person, with a maximum of two tickets each. Salute!

Reserve Your Space Today

A Reminder...

If you belong to our *Stagioni* or *Vendemmia* Clubs, remember to login to your secure order pages to receive your discounts.

Visit the Cellar Clubs section of the website, then login!



Believe it or not, we are already preparing for the 2007 Harvest, just a few weeks away. We hope that you're enjoying these last, lazy days of summer as much as we are, and that we'll see you at our wine dinner. Then, we disappear into "Palmina Crush 2007"!

Thanks also for subscribing to our newsletter - we try to send one every once in a while to keep you up to date with what's happening at Palmina. If

you do not want to receive the newsletter, or you want to change the email address we send it to, or you know someone that would also like to receive it, please follow the links at the end of this page.

Ciao,

Chrystal and Steve
Palmina

Due to state laws that prohibit the direct shipment of wine, we are currently only able to ship to: AK, AL, AZ, CA, CO, DC, FL, HI, IA, ID, IL, LA, MI, MN, MO, MT, NC, NH, NM, NV, NY, OH, OR, SC, TX, VA, WA, WI, and WY.