

PALMINA

2008 *Subida* Tocai Friulano, Honea Vineyard, Santa Ynez Valley



It's aromatic, broadly flavored and refreshing. It grows best on sunny hillsides with a seaside influence. It is a giving grape that can be crafted in a variety of styles. It is the wine of Italy's Friuli region. And it has gotten to winemaker/owner Steve Clifton.

Palmina has long crafted a Tocai Friulano, in the beginning vinifying it in the Palmina way; whole cluster press, stainless steel fermentation under cool temperatures, non malo-lactic. This creates a gorgeously refreshing, crisp wine that pairs beautifully with springtime dishes. Yet, there is something intriguing about Tocai Friulano that compelled Clifton to look at it in a few ways. Experiments with small lots of the 2006 vintage first led to some barrel fermentation, the 2007 vintage saw some skin contact and with the 2008 vintage – no holds barred. 2008 Subida is a wine that is a wine that is totally alive, and completely “outside of the box”.

First, the vineyard. Subida hails from the Honea Vineyard, a series of rolling hills and ancient riverbed soils. The mornings are laden with sea-borne fog from the nearby Pacific Ocean and the days sunny and warm. Chilly evening temperatures complete the near-perfect climate for Tocai Friulano. Secondly, the name. In Friuli, one of the “places to go” for food and wine is a restaurant owned and operated by friends of Steve and Chrystal Clifton called “La Subida”. There, they serve a rich, barrel fermented Friulano which led to inspiration for this Palmina bottling, now called Subida. An exemplary vineyard, a perfect location. A story and inspiration. Which led to....

2008 Subida. Encouraged by his previous experiments with Tocai Friulano, Clifton pulled out all the stops with the 2008 vintage. The grapes were de-stemmed into open top fermenters, and treated as if they were red wine grapes. Fermentation was all about skin contact, with the whole berries punched down twice each day during primary fermentation. Malolactic fermentation was allowed, and completed in the fermenter. The new wine was drained directly into neutral barrels, where it aged (sur lies) for six months. No sulphur was added and the wine was bottled without fining or filtration. The result is both outrageous and astounding.

This is not a wine for the mass market. It takes a wine lover to completely “get” Subida. A hazy golden straw color foretells that this is no ordinary wine. Ripe pear and apricot notes mingle with honeysuckle and tropical air on the nose. The wine is textural, smooth and rich, coating the palate with nectarine fruit and savory white sage and garden herb spice. The finish is all about the skin contact; long, spicy with hints of clove. This is a rich, round and broad wine that has enough body, breadth and length to carry bold food such as hearty soups or creamy fish dishes. Edgy, delicious, unique and a wine of which Steve is extremely proud.

Please note that the slight haze in the wine is due to its natural and unfiltered status.

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