



2013 MALVASIA BIANCA

Our sixth vintage under our label, this marks the second consecutive year we have sourced Malvasia from the more focused, precise and rockier block a bit further west up against the Santa Lucia Mountains. Here, the soil is a little poorer, the aromatics a shade more finely wrought.

As has become our habit, we picked this in the middle of the night on September 19th, gave it some extended skin contact all night long and into the early morning hours. As the first bins hit the press, we were blown away with the scents of Hawai'i, so unbelievably pronounced and lovely was the aroma, and so immediately apparent. We have never experienced anything like it in more than 20 vintages working with this vineyard and this variety. Fermentation began low and slow in stainless steel, at temperatures of about 10C/50F.

Our Frangipani blossom special, the 2013 kept fermenting well into *February*. We kept it on the lees (and rails) and stirred it every few weeks for an additional 3 months for added texture and dimension before bottling it in May. TA 4.5 g/l pH 3.5 Alc. 13.0%.

-Alex and John

Release Date: Summer 2014
Composition: Malvasia Bianca
100%
Appellation: Monterey