



2013 PETULANT NATUREL MALVASIA BIANCA

Forecast: cloudy with a chance of amazeballs. These days every self-respecting hipster winery is making a *pétillant naturel*, or in the gratingly truncated parlance, a “pet nat”. As Curmudgeons of the First Order, and lacking patience for beard management, here at Birichino we have come up with our own homegrown antidote to the modern-day charybdis and scylla of luxury group-funded and packaged bubbly on the one hand, and metrosexual plaid-wearing fixie-riding preciousness on the other.

Ladies and gentlemen, we give you a new creature altogether: from adjacent parcels of 25 year old vines we take perfectly lovely, racy, and outrageously aromatic malvasia still wine and add a small bit of actively fermenting muscat canelli. Before you can say reclaimed wood and plaid, we bottle and seal it entirely by hand under a crown cap. We leave the resultant lightly *pétulant* wine on its fine lees to develop. By eliminating homogenizing adulterations of *liqueurs d'expédition* and the machinations of disgorgement, each bottle expresses a slightly different shade of unfiltered nubilous deliciousness. Chill, serve, & chill.

Release Date: Winter 2014
Composition: Malvasia Bianca 95%, Muscat Canelli 5%
Appellation: Monterey