



2014 MALVASIA BIANCA

After the unusually tropical aromatics of the ever-so-slightly off-dry and a teeny bit *Vegas* 2013 vintage, the 2014 marks a return to the finely wrought, floral, and dare we say more *serious* side of Malvasia.

Fermented bone dry with a touch higher acidity on a leaner frame, it offers more intensity per cc than ever before. As we'd done for the *Pétulant* in 2013, the still Malvasia in 2014 also benefits from diversion of a few stray bins of the adjacent block of muscat canelli, planted just shy of 3 decades ago on these shale, granite and clay soils. Muscat canelli's honeysuckle, orange blossom, and nectarine aromatics lock in beautifully with the jasmine, lime zest, and rocky density of the Malvasia, providing just the right amount of breadth and lift, without weighing it down. TA 6.1 g/l , pH 3.47, Alc. 13.0%.

-Alex and John

Release Date: Spring 2016
Composition: Malvasia Bianca 95%, Muscat Canelli 5%
Appellation: Monterey