

BIRICHINO



Malvasia Bianca and the Santa Lucia Mountains

2019 MALVASIA BIANCA

Our selection of Malvasia Bianca -an outrageously aromatic Italian variety- was brought over from Calabria in the 1900s, and is now planted in southern Monterey County on shale, decomposed granite and clay. This variety thrives in climates that resemble its ancestral homeland, and the warm, sunny days and cold, fresh nights blanketed in fog from Monterey Bay allow it to preserve freshness and detail. Lower temperatures in the fall slowed ripening a wee bit- a blessing with aromatic varieties.

We picked at night in late September, as is our habit. Malvasia is very explicit as to its signaling maturity - these grapes let you know when they are ready. Until then, the bat signal stays firmly tucked. The moment the flavor spectrum includes flowers, sweet citrus, and still a touch of mint, the night sky lights up over Gotham. We continue our practice of extended skin contact, dual stream pressing, and extremely cold fermentation. We allow some skin contact overnight, then press at lunchtime the next day and ferment very cool and slowly in stainless until it's dry. Exotically scented, reminiscent of jasmine, lime and elderflower, and yet the finish is very crisp and clean and dry.

-Alex and John

Harvest Date: September 20, 2019

Composition: Malvasia Bianca 100%

Appellation: Monterey

