

## 2020 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 quite sandy soil on top of 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.

Yields were down nearly 50% in 2020, as conditions at flowering made for a much smaller set than typical.

We picked at night in mid September at what has historically been the typical havest window for this variety in this site. In 2020 we took a gentler approach with vinification, allowing still for some skin contact post-harvest and before pressing, but elected to only perform a single, long, gentle champagne press cycle before settling the juice and fermenting it very cool for several months in stainless until dry. Exotically scented, reminiscent of jasmine, lime and elderflower, and a bit more delicate and airy than the 2019. As befits its Birichino nature, despite the preponderance of vivid foral and exotic aromatics on the nose, the finish is crisp, clean and dry. Harvest Date: September 18, 2020 Composition: Malvasia Bianca 100%

Appellation: Monterey Press: "A quenching, delightful wine that delivers immediate gratification. No swirling or decanting required..."-Esther Mobley, San Francisco Chronicle, May 2021

