



2022 PETULANT NATUREL MALVASIA BIANCA

Forecast: cloudy with a chance of amazeballs. Yes, it's supposed to be cloudy. *Pétulant naturel* is Birichino's querulous answer as to how to produce a complex and delicious wine from simple methods. Without relying on the homogenizing practices of disgorgement, *dosage*, or *luxe* marketing budgets, our low-fi traditional *méthode* instead imbues each can with its own slightly different character—an echo writ small of the nuanced variety of expression we welcome from one vintage to the next.

This Malvasia Bianca, planted 3 decades ago in sandy quartz soils atop Monterey shale on a bench 200m above the ocean (yet within reach of the cooling afternoon fog of Monterey Bay,) produces a subtly refreshing, soft, and fragrant wine. We harvested in the middle of the night, and waited 'til lunch the following day to press. It was canned as it finished fermentation, allowing the fine lees to contribute richness and length to snappy floral flashes of frangipani, honeysuckle and nectarine blossom. Unfiltered. Snap some up, chill, and *chill*.

-Alex and John

Composition: Malvasia Bianca
100%

Elevation: 200m

Appellation: Monterey

Harvest Date: Sept 16, 2022

