



**2011 Malvasia Bianca, San Bernabe Vineyard**  
**Appellation: Monterey County**

**pH: 3.40**

**Alcohol by volume: 13.12**

**T.A.: 0.510**

**Malic Acid: 13mg**

**Bottling Date: January 16, 2012**

**Cases Produced: 678**

**Suggested Retail \$24**

**Produced and Bottled by:**

Kenneth Volk Vineyards

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### **In The Vineyard**

Malvasia Bianca is not only one of the oldest cultivated wine grapes but it's also one of the most floral, ethereal and under-appreciated wine grapes in the world. With over forty different grape varieties containing "Malvasia" in their names, perhaps nomenclature confusion contributes to its under-appreciated status. "Malvasia" appears to be a name given to nearly all large-berried white grapes that were grown in the southern Mediterranean basin. Most of the grapes called "Malvasia" are not aromatic varieties. Malvasia Bianca, however, is extremely aromatic due to the fact that one of its parents is Muscat Alexandria, one of the oldest cultivated grapes and the mother of all Muscat grape variety. The name Malvasia has several potential sources based on ancient cities. The Greek Island of Crete's city of Malevizi as well as the ancient port of Monemvasia that resides on the south eastern Laconia coast line of Greece.

The 2011 vintage was Ken Volk's 20th year of producing Malvasia Bianca from the San Bernabe Vineyard. "I have always found this variety so exotic and engaging," says Ken. Over the decades, Ken has made Malvasia Bianca in a variety of styles including bottling it as a "white port"--an off-dry sweet dessert wine--but he's primarily focused on making it as a dry aromatic varietal table wine.

Ken recalls 2011: "The 2011 growing season was a tough one with erratic weather patterns and late and early rains impacting growing. The early rains had started a great deal of botrytis rot in the Malvasia Bianca at San Bernabe and I could tell it would be better to harvest this fruit at lower brix than typical to avoid the impending fruit destruction by rot."

### **In the Cellar**

The fruit was hand-harvested and field-sorted to minimize bunch rot. Another challenge: The acidity of the juice was extremely high due to the cool weather we had all season. The grapes were whole cluster pressed and the juice was slowly fermented at 50 degrees up until near dryness. In a departure from typical KVV Malvasia winemaking protocols, malolactic fermentation was encouraged and completed to balance the acidity and to create a more subtle mouth feel in the finished wine.

### **In the Glass**

This wine has both floral and tropical fruit aromas of jasmine, passion fruit and lychee with flavors of pear nectar and citrus fruits, making it rich without being heavy and presenting a very clean and creamy, dry finish. The Malvasia Bianca from San Bernabe Vineyard has such exotic floral and tropical fruit aromas that it is literally aromatherapy in a glass.

After a long hot summer day, a cool glass of KVV Malvasia can be the perfect respite from the pace of modern life. Malvasia Bianca can be an excellent aperitif or may be paired with foods from spicy cuisines such as Thai, Korean, "Texican" and Indian. It pairs well with mild curries or foods complemented with fruit salsas, chutney, hot pepper or ginger. As Ken points out, "Malv / ASIA is the perfect wine for Pacific Rim cuisine for the 'Asia' is already in it."