



## 2007 MALVASIA BIANCA

### San Bernabe Vineyard

**Appellation:** San Bernabe

**Varietal:** 100% Malvasia Bianca

**pH:** 3.54

**Alcohol by volume:** 14.2%

**T.A.:** 0.619 g / 100 ml

**R.S.:** 0.079 g / 100 ml

#### **Produced and bottled by:**

Kenneth Volk Vineyards

5230 Tepusquet Road

Santa Maria, CA 93454

### Winemaker's Notes

Grapes bearing the name Malvasia have been cultivated for winemaking since Greek and Roman times. Malvasia is grown in Italy, Portugal, Spain, California, Greece, and several Mediterranean islands. A large cluster and berried variety, Malvasia Bianca has thick skins. The green hued clusters turn to an amber yellow at full maturity. Our Malvasia is sourced from the San Bernabe Vineyard, which also is its own American Viticultural Area located in Monterey County.

Traditionally Malvasia Bianca has been used for off dry, fortified, and dessert wines. Like other aromatic varieties, it has thick skins that can impart bitterness to the wine if the fruit is mishandled, which is why many aromatic white wines are produced with residual sugar to balance the wine. We take several steps to reduce phenolic bitterness in producing this wine. The fruit is hand picked in the early morning, and transported in a refrigerated trailer to the winery where it is whole cluster pressed. Chilling the fruit keeps the grape skins firm, which reduces the extraction of phenolics in comparison to warm fruit. Whole cluster pressing greatly reduces over extraction of bitterness from the seeds, stem, and skin compared to crush and pressed fruit. Following whole cluster pressing, the juice was transferred to a stainless steel tank to cold settle the juice to 38° Fahrenheit. Following several days of cold settling the clear juice was racked off its settled solids to another tank to begin fermentation. The aromatic enhancing yeast strain VL1 and HST were used for the production of this wine. Fermentation proceeded slowly at 45° for several weeks. At nearly mid-fermentation one third of the tank was transferred to neutral Burgundy cooperage to complete fermentation. Prior to bottling both lots were combined and cold stabilized.

The combination of tank and barrel fermentation makes for an aromatic, rich medium bodied wine. Our Malvasia Bianca has aromas of ripe lychee fruit, and tropical flowers which provides both libation and aroma therapy. Refreshingly dry, this wine is somewhat reminiscent of Alsace Gewurztraminer. A great appertif for alfresco dining or taking the edge off a warm afternoon, Malvasia is an excellent companion to Pacific Rim cuisine and sushi.