



**2005 MALVASIA BIANCA
SAN BERNABE VINEYARD**
Appellation: Monterey

pH: 3.22
Alcohol by Volume: 14.8%
T.A.: .61
V.A.: .043
R.S.: 0.07
Malic Acid: 1.54
Lactic Acid: 0.25

Produced and Bottled by:
Kenneth Volk Vineyards
www.volkwines.com

Distributed by: Wine Warehouse

2005 MALVASIA BIANCA , SAN BERNABE VINEYARD, MONTEREY

Malvasia Bianca is one of the oldest cultivated aromatic grape varieties; it dates back to Greek and Roman times and is known as Malvasia Bianca del Chianti in Tuscany, Malvasia Fina in Portugal and Spain, and Monemvasia in Greece. It is a large-clustered variety with medium-size, yellow, thick-skinned berries that amber at elevated maturities. Ken Volk has worked with this varietal for over a decade, and has created a dry, full-bodied, aromatic style of Malvasia Bianca.

Fruit is picked at elevated maturity - 26° plus Brix – and typically shows a small percentage of Botrytis. The San Bernabe Vineyard, where we source our Malvasia, is also its own A.V.A. in Monterey County, just south of Ciudad de Rey. This midseason variety is handpicked in the early morning and is delivered to the winery by a refrigerated truck in half-ton macrobins. The fruit is whole-cluster pressed with minimal rotations, and oxidative browning is encouraged in the juice stage prior to cold-settling at 40°. After cold-settling for 72 hours, the juice is racked to stainless steel and inoculated with yeast strains with high beta-glucosidase activity to unbind terpenes for greater aromatics.

Fermentation proceeds slowly at 50° for several weeks; at approximately mid-fermentation, half of the fermenting juice is gravity-fed to neutral burgundy cooperage to complete fermentation and for OXO lees stirring, while the balance completed fermentation in tank. Prior to bottling, both lots were combined and cold-stabilized. The combination of tank and barrel fermentation makes for an intensely aromatic, rich, and full-bodied wine.

Our 2005 Malvasia Bianca displays exotic aromas of ripe lychee fruit and tropical flowers which provide aromatherapy with a libation. On the palate, the wine is refreshingly dry; it is great as an aperitif or to enjoy on the veranda to take the edge off a hot afternoon. MalVASIA is the quintessential wine for Thai and Chinese cuisine, for the Asia is already in it. Compared to other white wines, Malvasia can stand up well to spicy cuisine and is a great foil to wasabi and ginger.