



2014 MALVASIA BIANCA, LARNER VINEYARD

THE CRAFT

AVA : Ballard Canyon
 FERMENTATION : 100% Native Yeast
 AGING : 12 months
 BARREL : Neutral French Oak
 BOTTLED : Fall 2015
 ALCOHOL : 12.0%
 PRODUCTION : 250 cases
 SRP : \$28/bottle

THE STORY

The 2014 release is sourced from the Larner Vineyard in Ballard Canyon, where the climate is quite similar to its Friuli-Venezia roots in Italy — maritime fog, warm sunny days and cool, crisp nights. This “cool-warm-cool” environment results in perfectly ripe grapes that retain their astounding aromatics and natural acidity.

TASTING NOTES

Night jasmine, citrus blossom, kaffir lime and crisp honeydew waft from of the glass fooling you into thinking the wine is sweet. Instead, the wine is taut and cleanses your palate with flavors of fresh mandarin, Meyer lemon curd and a subtle brininess on the finish that leaves you craving another sip.

FOOD PAIRINGS

The 2014 has even more brightness and acidity than previous vintages, so we decided to pair this with an extremely simple dish — oysters with a mignonette. The wine cuts through the brininess on the finish while adding a slight creaminess. This also pairs well with fresh crab, curries, herb infused beurre blancs and Thai inspired dishes.

DRINKING WINDOW

While this wine is delicious and perky when young, additional aging allows the wine to take on even greater complexity (up to 5-7 years).

