



## 2013 SPARKLING MALVASIA BIANCA

### THE STORY

One of our favorite things about the Malvasia Bianca from Lerner vineyard, is that the wine is always extremely expressive at only about 12% alcohol – note, the grapes are always picked at very low Brix (or sugar level) and then fermented completely dry. This characteristic lends itself well to making a delicious sparkling wine.

This particular sparkling has been in Steve's mind for years and rarely (if ever) are you likely to come across another sparkling wine made from Malvasia Bianca.

The aromatics truly jump out of the glass and the wine teases you with aromas that hint at sweetness while the finish surprises you with its long, lingering minerality.

Its expressive aromatics, bright acidity and frizzante style bubbles make this the perfect wine for the terrace or mingling with friends just before dinner. It's delicious with a wide variety of foods especially salty, crispy appetizers which inspired the fritti recipe (see right) with cauliflower and citrus.



### THE VARIETAL

Malvasia Bianca is an ancient Greek varietal, and more than likely, was brought to Italy in the 14th century during the Venetian exploration of the Aegean and colonization of that region. 700 years later, this aromatic and intriguing grape is grown and revered throughout the Mediterranean and in Santa Barbara County.

### THE CRAFT

The grapes were picked and the base wine was made in the exact same fashion as our still wine Malvasia Bianca – indigenous yeast, 18hr maceration, neutral French oak barrel fermentation and neutral barrel aging. No separate picks or methods were used for the base.

The sparkling wine was made in the traditional methode champenoise. No dosage was added, instead, the wine was topped with itself making this a "savage" style sparkling wine.

### DRINKING WINDOW

This wine is delicious and perky now, but aging up to 5-7 years may allow it to take on even greater complexity.

### FOOD PAIRINGS

Our Malvasia Bianca has gorgeous aromatics and crisp acidity which pairs deliciously with spicy dishes such as curries as well as savory, salty foods like crispy wontons.

### TASTING NOTES

This sparkling Malvasia Bianca was made in the traditional methode champenoise but with a frizzante style making it the perfect apertif. The wine extremely expressive both in the nose and mouth – aromas of exotic white flowers and candied lemon rinds fool you into thinking this will be honeyed and sweet. Instead, the first sip leaves your palate clean and bursting with flavors of fresh tangerine, honeysuckle, meyer lemon and oyster water, finishing crisp and clean.