



Bianca **Santa Barbara County, 2003**

This light, crisp, blended wine is a humble homage to the dramatic proprietary whites produced in the Friuli region of north-eastern Italy. Bianca is a blend of five white wine grapes: 35% Traminer, 30% Sauvignon Blanc, 15% Tocai Friulano, 15% Malvasia Bianca and 5% Pinot Grigio. Each grape contributes floral and fruit notes to the final wine, with the end result truly greater than the sum of the parts.

Each grape type was vinified separately, although we use the same method for each: the juice was cold-fermented in stainless steel, which helps to retain the power of the fruit as well as the subtle aromatic characteristics of the grape. After primary fermentation, the wine was allowed to undergo partial malolactic fermentation; stopping the malolactic fermentation before it is complete preserves the natural acidity of the grape. The wines were then blended to create Bianca which was then bottled in March 2002. We produced 360 cases.

Bright citrus and gooseberry flavors follow a floral, perfumed nose.

This crisp wine can be drunk fairly young, but will also benefit from up to five years of aging.

Sip this wine as an aperitivo or serve it with oysters, mussels, or any fresh, flavorful seafood. Some of our favorite pairings are seafood pasta, clam chowder, or steamed oysters.