



## 2015 MALVASIA BIANCA

We sourced the fruit from Buhl Memorial Vineyards in Cochise County, AZ. It was harvested in two lots, one on August 17<sup>th</sup>, 2015 and one on August 21<sup>st</sup>, 2015. It was arrested to retain natural sweetness. After harvest, we blended a small percentage (8%) of completely dry Malvasia back to the sweet Malvasia to add some more layers of fruit complexity, then adjusted the acid slightly to really make the fruit notes pop. This Malvasia aged for a total of 10 months in stainless steel before it was bottled on June 18<sup>th</sup>, 2016.

Our 2015 Malvasia Bianca is a Bronze Medal Award Winner in the 2017 Finger Lakes International Wine Competition. This wine is a bright pale lemon in color with lovely floral aromas of jasmine and honeysuckle. On the palate, flavors of stone fruit, predominantly peach, and ripe tropical notes of pineapple and mango persist for a long finish. The bright acidity ensures that despite the residual sugar, it cleans up nicely and is never cloying. Our sweet Malvasia Bianca pairs well with Cajun fish dishes, spicy chicken, creole, Thai food and Mexican food, and exotic spices.

AGE OF VINES:	80 years plus
AMERICAN VITICULTURAL AREAS (AVA):	Arizona/Cochise County
FARMING:	Drip Irrigation
VARIETAL CONTENT:	100% Malvasia Bianca
TIME IN OAK:	Aged 10 months in stainless steel
RESIDUAL SUGAR:	45 g/L
pH:	3.39
TOTAL ACIDITY:	7.5 g/L
ALCOHOL BY VOLUME:	10%
CASES PRODUCED:	727 (375ml bottles) cases
WINEMAKERS & WINEGROWERS:	Aridus Wine Company
WEBSITE:	<a href="http://www.ariduswineco.com">www.ariduswineco.com</a>