



## 2016 MALVASIA BIANCA

We sourced the fruit from the New Mexico Vineyards in Mimbres Valley, New Mexico harvested on September 1<sup>st</sup> and 2<sup>nd</sup> 2016. Malvasia is the last of the white grapes that we receive every year, and 2016 was no exception. The fruit arrived over two days. We de-stemmed the fruit and set it in directly to press. We cold settled the juice over two days, acid adjusted, and treated lightly with bentonite. We then racked to fermentation tank, and inoculated with Epernay II yeast. We fermented at 64° F over 15 days. After fermentation, we chilled the wine, and racked off gross lees. The wine was kept chilled in stainless steel for six months before filtration and bottling on April 25<sup>th</sup>, 2017.

Winemaker's notes: "I love working with Malvasia Bianca- its versatile grape. It produces an elegant, aromatic wine regardless of whether it's a sweet dessert wine, a sparkling wine, or a dry table wine. Our dry version from 2016 is intensely floral with ripe tropical fruit notes. The floral notes persist on the palate long after each sip."

Our dry Malvasia Bianca pairs well with lightly sautéed chicken, fish or vegetables. Great sauces to go with the meat and vegetables include ginger, lemon and orange zest, as well as chervil. It goes nice with your favorite fresh summer fruit.

AMERICAN VITICULTURAL AREAS (AVA):	Mimbre Valley, New Mexico
VARIETAL CONTENT:	100% Malvasia Bianca
TIME IN OAK:	Aged in stainless steel for 8 months
RESIDUAL SUGAR:	1.2 g/L
pH:	3.55
TOTAL ACIDITY:	5.9 g/L
ALCOHOL BY VOLUME:	13.7%
CASES PRODUCED:	479 cases
WINEMAKERS:	Lisa Strid
WINEGROWERS:	Aridus Wine Company
WEBSITE:	<a href="http://www.ariduswineco.com">www.ariduswineco.com</a>