



## 2017 MALVASIA BIANCA

We sourced the fruit from the New Mexico Vineyards in Mimbres Valley, New Mexico harvested on August 26<sup>th</sup>. Malvasia is the last of the white grapes that we receive every year, and 2017 was no exception. This year we decided to play with a skin-fermented expression. We de-stemmed the fruit and sent it to tank for fermentation. We started fermentation that day using one of our favorite white wine yeasts. Fermentation took 5 days, with punch downs three times per day, temperature peaking at 88F. Immediately following fermentation, we pressed off the wine, and sent it to tank for settling. After the wine was settled, we racked to barrels that had been used once before. The wine sat in barrel for 3 years before being bottled.

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 2017 Malvasia Bianca is a deep golden hue and highly perfumed with toasted oak, dried jasmine flowers, and ripe apples. It is dry but unctuous on the palate with the fruit flavors rounded out with fresh peach and apricot, a burst of floral notes, as well as a bourbon-like character from the oak aging. It is a fuller-bodied white with a slight tannin presence and a persistent oaky finish.

<u>AMERICAN VITICULTURAL AREAS (AVA):</u>	Mimbres Valley, New Mexico
<u>VARIETAL CONTENT:</u>	100% Malvasia Bianca
<u>TIME IN OAK:</u>	3 years
<u>RESIDUAL SUGAR:</u>	0.0 g/L
<u>pH:</u>	3.65
<u>TOTAL ACIDITY:</u>	6.7 g/L
<u>ALCOHOL BY VOLUME:</u>	13.8 %
<u>CASES PRODUCED:</u>	109 cases
<u>WINEMAKERS:</u>	Lisa Strid
<u>WINEGROWERS:</u>	Aridus Wine Company
<u>WEBSITE:</u>	<a href="http://www.ariduswineco.com">www.ariduswineco.com</a>