



## 2017 SPARKLING MALVASIA BIANCA

We know we wanted to make a few sparkling wines this harvest, but we also knew we wouldn't have time to actually undertake production until after we completed harvest. To make this sparkling Malvasia, we segregated 15 gallons of juice from the tank that would become our 2016 Dry Malvasia prior to fermentation. We put the 15 gallons of juice in the freezer and put it out of our minds. We then fermented out the rest of the Malvasia. When it finished fermentation, we pulled out one of the 75 gallon barrel, and set it aside. In December, we thawed out the frozen juice and make a yeast starter using 3 gallons, and mixed the rest in with one barrel of wine we'd set aside. When the yeast starter was ready, we mixed it in with the barrel, and let fermentation progress. Once the sugar had been depleted to 14 g/L, we bottled the wine by hand and let the wine finish fermentation in the bottle in December. By January, fermentation was complete and the wine in the bottle had a pleasant effervescence.

This is unfiltered and un-fined. We made this using an old world method of making sparkling wine. This sparkling wine features intense aromas of peach, ruby red grapefruit, and honeysuckle. The palate is predominantly citrus-y, with grapefruit, pomelo, a mild yeastiness and a lingering floral finish. The mousse is elegant and foamy, with small bubble size. A perfect wine for delicate seafood dishes, cheeses, and for any occasion that calls for a bottle of bubbles. This will be a cloudy sparkling wine.

AMERICAN VITICULTURAL AREAS (AVA):	Mimbres Valley, New Mexico
VARIETAL CONTENT:	100% Malvasia Bianca
TIME IN OAK:	stainless steel and own bottles
RESIDUAL SUGAR:	
pH:	3.47
TOTAL ACIDITY:	6.8 g/L
ALCOHOL BY VOLUME:	14.5%
CASES PRODUCED:	
WINEMAKERS:	Lisa Strid
WINEGROWERS:	Aridus Wine Company
WEBSITE:	<a href="http://www.ariduswineco.com">www.ariduswineco.com</a>