

# BIRICHINO



Malvasia Bianca and the Santa Lucia Mountains, early summer 2010

## 2012 MALVASIA BIANCA

After several vintages of unseasonably cool and late harvests, by mid-August we seemed on track for a harvest date in the 3rd week of September. Lower temperatures in August and September slowed ripening a wee bit, a blessing with aromatic varieties. We picked October 2nd, before sun-up, as is our habit. One of the glories of malvasia is explicit signaling with regard to maturity - these grapes let you know when they are ready. Until then, the bat signal stays firmly tucked. The moment the flavor spectrum includes flowers, sweet citrus, and still a touch of mint, the night sky lights up over Gotham. We continue our practice of extended skin contact, dual stream pressing, and extremely cold fermentation. The most relevant detail for 2012, forgotten until the end here, is that we now draw on a favored block at the northern boundary of the vineyard: a rockier, chalkier terrain which yields a slightly more refined rendition of malvasia, though the telltale response to this wine's perfume we hear at tastings remains, "Holy extended massive organoleptic eruption, Batman..." TA 5.9 g/l pH 3.27 RS: 0.11g/l Alc. 13.0%.

-Alex and John

**Release Date:** Summer 2013  
**Composition:** Malvasia Bianca  
100%

**Appellation:** Monterey  
**Case Production:** 2911cs

**Press:**

*Wine Enthusiast* May 2013

90 points, Ed.'s Choice, -Steve Heimoff

*Wine Advocate* Aug 2013

"A delicious, fragrant & perfumed white...it should be bought by the case and drunk over the coming year. 89 points." Jeb Dunnuck

*Tanzer's IWC* Nov/Dec 2013

"Dry & racy, offering tangy honeydew and pit fruit flavors and a hint of bitter orange pith. Finishes brisk and clean with a sexy floral quality & very good persistence. 90 points." -Josh Reynolds