



2016 PETULANT NATUREL MALVASIA BIANCA

For a grape with such a strong varietal imprint, malvasia bianca can be a remarkable chameleon, blending into its method of ripening, vinification, and elevage with extreme variation. Our still version wine is HIGHLY aromatic, at least when young, limpid and vibrant.

The Pétulant is produced from our finished dry, still malvasia by the addition a small inoculum of actively fermenting malvasia. Hand-bottled for a second fermentation under a crown (tirage) cap, we wait patiently for the magic of 2 to 3 bars of effervescence to arrive, and release it without disgorgement or filtration. After just a short period *sur lie*, this same base wine becomes quite savory, nervy and almost ... gulp ... *serious*. Its cascading aromas of exotic spices that dissolve into saline depths of citrus pith and peel suggest to us a parallel with the glorious, oily-textured future that awaits those patient enough to allow a few bottles of the youthfully exuberant still version to make it to adolescence, which is to say after 5 or 6 years in bottle. Chill, serve, & *chill*.

-Alex and John

Release Date: Summer 2017
Composition: Malvasia Bianca
100%
Appellation: Monterey