



## 2019 PETULANT NATUREL MALVASIA BIANCA

In many respects, contemplating, guiding and witnessing transformation constitutes the very essence of winemaking. We have settled upon grapes as the agency of fermentation as they seem to yield the most prismatic spectrum of flavors - animal, vegetable and mineral, among the available fruits. Ferment an apricot, and one obtains apricot-flavored wine. Ditto strawberries, and blueberries and plums, etc. Apples can sneak in a few unexpected treats, though they pale in comparison to *vitis vinifera*. Fermentation of highly aromatic malvasia bianca grapes presents the opportunity to mimic the perfumer's alchemical art, opening the doors of perception to the gentlest effects of olfactory psychedelia. What if we are then to referment our already kaleidoscopic malvasia bianca with more of the same juice, this time under pressure, and ignite the fifth dimension of umami-releasing lees, and unleash it on the palate with the bubbly buoyance of effervescence? Sunlight becomes bud becomes shoot becomes flower becomes grape becomes jasmine becomes apricot becomes lychee becomes citrus pith becomes うま味. Serve sufficiently chilled, and gently turn the bottle upside-down for 20 seconds to resuspend the lees. Cloudy with a chance of amazeballs.

**Composition:** Malvasia Bianca  
100%  
**Appellation:** Monterey

