



2013 MALVASIA BIANCA, LARNER VINEYARD

THE STORY

"I once had a love affair with Viognier but now I'm in love with Malvasia Bianca."

This is one of our favorite quotes from a sommelier who tasted the Palmina Malvasia Bianca for the first time. There's something so compelling about a wine whose floral and sweet aromatics fool you into thinking that the wine will be rich and honeyed. Instead, our style is completely dry with taut acidity that literally awakens your palate.

The 2013 release is sourced entirely from the Larner Vineyard in Ballard Canyon. The climate is quite similar to its Friuli-Venezia roots in Italy — maritime fog, warm sunny days and cool, crisp nights. This "cool-warm-cool" environment results in perfectly ripe grapes that retain their astounding aromatics and natural acidity.

"Intensely floral and perfumed, the 2013 Malvasia Bianca is loaded with varietal character and nuance. Mint, jasmine and pear notes wrap around the expressive, saline finish."

— 90 points, Antonio Galloni, Vinous Media



THE VARIETAL

Malvasia Bianca is an ancient Greek varietal, and more than likely, was brought to Italy in the 14th century during the Venetian exploration of the Aegean and colonization of that region. Seven hundred years later, this aromatic and intriguing grape is grown and revered throughout the Mediterranean and in Santa Barbara County.

THE CRAFT

The grapes are harvested at night and then brought to the winery. An 18 hour maceration period occurs which adds a textural element to the finished wine. The grapes are then pressed and transferred to neutral French oak barrels for fermentation. Malolactic fermentation is not encouraged or inhibited.

The wine was then aged in neutral barrels to allow the flavors to meld together before being bottled in the summer of 2014.

DRINKING WINDOW

While this wine is delicious and perky when young, additional aging allows the wine to take on even greater complexity. Try now and set aside a few for the cellar to age for up to 5-7 years.

FOOD PAIRINGS

Our Malvasia Bianca has gorgeous aromatics and crisp acidity which pairs deliciously with spicy dishes such as curries, oysters on the half shell, pan-seared fish with aromatic herbs, salty-fried wontons and caviar.

TASTING NOTES

Exotic, floral aromas of fresh lychee, passion fruit and orange blossoms fool you into thinking the wine will be honeyed and sweet. Instead, the first sip leaves your palate clean and bursting with flavors of fresh tangerine interlaced with hints of honeysuckle and oyster water, finishing crisp and clean.