

Malvasia Bianca, Monterey, Birichino

California, United states



Product code	AB12ZZWC
Grapes	Malvasia
Country	UNITED STATES
ABV%	13
Case Size	12
Closure Style	Screw Cap
Producer	Arpent Birichino
Vintage	2022



Vegan



Vegetarian

BIRICHINO

Producer

Alex Krause and John Locke founded Birichino in Santa Cruz in 2008. Drawing on a combined four decades making wine in California, France, Italy, and beyond, they are focused on attaining the perfect balance of perfume, poise, and puckishness. Sourcing from a number of carefully farmed, family-owned, own-rooted 19th and early 20th century vineyards (and a few from the late disco era) planted by and large in more moderate, marine-influenced climates, their preoccupation is to safeguard the quality and vibrance of their raw materials. Their preference is for minimal intervention, most often favouring native fermentations, employing stainless or neutral barrels, minimal racking and fining, and avoiding filtration altogether when possible. But most critically, their aim is to make delicious wines that give pleasure, revitalize, and revive.

Tasting Notes

Among the myriad wines which constitute BirichinoLand, few are as consistent year to year as Malvasia Bianca for the simple reason that the wine's character is dominated by its own badass, baroque Malvasianess, rather than dramatic variations in vintage conditions. That being said, a distinctly Alsatian quality swirls about the 2022, recalling the fine, elegant qualities we might associate with Riesling more so than the rococo, Muscatini stylings of most vintages. And this, without a single change in our proprietary, some might say, Goldbergian vinification, the elements of which may or may not include: night harvesting by machine (in most vintages) at our express direction, a dozen hours skin-contact prior to pressing to allow for maximum aromatic potential; a bifurcated pressing regime which yields elegant light press, and psychedelic hard press fractions; our only employment of cultured yeast from an isolate first sourced in a Burgundian vineyard whose particular magic charm is that through natural enzymatic activity it unbinds otherwise bound terpenes, rendering them aromatically available; and a low



and slow fermentation lasting roughly three months in steel. These factors combine to allow Malvasia to take off like a rocket ship from launch pad 11, slip the surly bonds of Natural Wine, and touch the face of God.

Viticulture

This historic 100 hectare property lies 3.5 kilometres north of Calistoga, at the base of Mount St. Helena. The region lies on a complex terroir with a mixture of alluvial and volcanic soils, some on the flat, some on steeply sided hillsides. Extending out from the Napa River is the alluvial soil, the most prevalent type on the property. In the back and outside areas of the vineyard are volcanic soils, formed by ancient lava flows caused by tectonic uplifting. Sustainable farming is practised avoiding the use of any chemical fertilisers. Instead organic chicken manure and compost made with the previous season's pomace - seeds, stems and grape skins left after crushing is used. Ladybirds are used to combat unwanted pests, and light ploughing is done to keep the vineyard clean and free from weeds. Harvesting is carried out at night to preserve the fruit.

Winemaking

Planted some 4 decades ago, sustainably farmed on deep quartz sand atop Monterey Shale on a bench some 200m elevation on the Santa Lucia side of the Salinas Valley.

Awards

"92 Points, Best Buy, Wine Enthusiast, October 2023

"Rounded aromas of pear, bright citrus and jasmine make for a floral nose on this bottling. The palate dries up very quickly, with orange blossom and plumeria flavors that persist as the moisture wicks away. Serve with ceviche, raw scallops and all sorts of sushi." — Matt Kettmann"