2018
MALVASIA BIANCA
DEL ARROYO VINEYARD

VINEYARD NOTES
Located at the top of Crane Ridge, 200 feet above the valley floor, Del Arroyo Vineyard is the third largest grower in the Livermore Valley. This unique location, coupled with five different soil types, allows the vineyards to produce fourteen different varieties of grapes including this distinctive Malvasia Bianca.

PRODUCTION
Pick Date: 9/12/2018 at 21.5 brix
Yeast: EC1118
Fermentation: Semi-carbonic maceration for three days followed by inoculation and then punch downs on the skins for another three days. Then, we pressed off the skins and proceeded with the alcoholic fermentation in stainless steel at 48 degrees Fahrenheit.

WINEMAKER COMMENTS
Hot off the press! I am pleased to share with you, the first of the 2018 vintage. Ta daaaa! I picked the grapes on the earlier side because I wanted something light, refreshing and also packed with flavor. Aromas of peach, nectarine, guava, apricot, honeysuckle, and a hint of petrol from the terpenes, followed by flavors that confirm the aromas.

TECHNICAL SPECIFICATIONS
APPELLATION
Livermore Valley

COMPOSITION
100% Malvasia Bianca

ALCOHOL
11.15%

RESIDUAL SUGAR:
0g/100ml

pH
3.34

TOTAL ACIDITY
0.65g / 100ml

BARRELS
100% neutral French oak

RELEASE DATE
February 2019

SUGGESTED RETAIL
$35