

LOLA

— ARTISANAL SERIES MALVASIA BIANCA — ST. HELENA, CALIFORNIA



Did you know that Malvasia Bianca is one of the world's most historic grape varieties?? It dates back to ancient Greece over 2000 years ago and today is often used by historians to track the migration patterns of early European settlers!!

Our 2019 Malvasia Bianca comes from the same vineyard as our Chenin Blanc, 45 year old vines on land planted in 1974 just north of the town of St. Helena in Napa Valley next to Revana and Grace Family Vineyards. The soil is bale clay on a slight east slope drainage toward the Napa River. The grapes are large and plump on densely packed clusters formed on a vertically trained canopy to allow for maximum manageability of the wildly vigorous vines! We picked at 22.5 Brix, 3.25ph, on September 15, to preserve natural acidity and vibrancy. 70% of the grapes are then whole cluster pressed to juice and 30% are skin fermented, both are allowed a native cool fermentation to dryness maintaining temperature throughout at under 72 degrees. This wine is racked once at bottling and has minimal SO2 additions of under 35ppm total from harvest to bottling, when it is bottled unfinned and unfiltered. The resulting wine is fresh, bright and crisp on the palate and intense floral aromas of Orange Blossom, Nectarine and Apricot.

110 cases produced.

Vintage:	2019
Harvest Date:	September 15th
Fermentation:	70% Whole cluster pressed, 30% Skin Fermented - both native yeast fermented at >72 degrees for 14 days
Fermentation Method and Aging:	33% Neutral French Oak, 33% Stainless, 33% Concrete
Bottling:	March 2020
Alcohol:	12.5%