



2014 Malvasia Bianca, San Bernabe Vineyard

Appellation: Monterey County

pH: 3.01

Alcohol by Volume: 13.75%

T.A. 0.675

Malic Acid: 146/100 ml

Bottling Date: January 22, 2015

Cases produced: 640

Suggested Retail Price: \$ 24.00

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In The Vineyard

Malvasia Bianca is not only one of the oldest cultivated wine grapes, but we believe it is also one of the most floral, ethereal and under-appreciated wine grapes in the world. With over forty different grape varieties containing “Malvasia” in their names, perhaps nomenclature confusion contributes to its under-appreciated status. “Malvasia” appears to be a name given to nearly all large-berried white grapes that were grown in the southern Mediterranean basin. The Malvasia Bianca that KVV works with would properly be called Malvasia Bianca Di Piemonte which is the most commonly cultivated selection of Malvasia in California. Malvasia Bianca is extremely aromatic due to the fact that one of its parents -- Muscat Alexandria -- is one of the oldest cultivated aromatic wine grapes. The name Malvasia has several potential sources founded in ancient cities including the Greek Island of Crete’s Malevizi, as well as the ancient port of Monemvasia on the south eastern Laconia coast line of Greece.

The San Bernabe Vineyard in southern Monterey County is an historic and important vineyard in California. The vineyard is in the “Goldilocks” position of being positioned between the cold climate of Salinas to the north and the hotter climate of Paso Robles to the south, as well as being positioned between the Salinas River to the East and the Santa Lucia Mountains to the West.

Over the years, Ken has produced Malvasia Bianca in a variety of styles but he has concentrated on producing it in a highly aromatic dry, table-wine style. The 2013 vintage was a great one for Malvasia Bianca from San Bernabe Vineyard. Warm conditions during bloom allowed for good berry set. A warm, sunny summer allowed for full development of favors prior to hand harvesting in September. This vintage marks Ken Volk’s 22nd year of producing Malvasia Bianca from the San Bernabe Vineyard.

In the Cellar

After transport in a refrigerated truck van, the fruit was whole cluster-pressed and the juice allowed to cold settle. After racking off juice solids, fermentation started in temperature-controlled tanks with aroma enhancing yeast strains. Fermentation proceeded slowly over two months until dry. The young wine was left on its fermentation yeast solids to impart a softer mouthfeel. The wine was bottled in late January 2015 under a threaded closure.

In the Glass

The 2014 Malvasia Bianca has aromas of jasmine, citrus blossom and ripe lychee nut. On the palate, the wine has a rich mouthfeel, with tropical fruit flavors supported by clean acidity. Inviting, high-toned flavors of meringue pie and citrus rind, make it rich without being heavy, and present a very clean and creamy dry finish. On a warm summer evening, a cool glass of Kenneth Volk Malvasia Bianca offers a lovely respite from the pace of modern life. It is an excellent aperitif, or proves a perfect companion to spicy cuisines such as

Thai, Korean and Indian, pairing well with mild curries and foods complemented by fruit salsas, chutney, hot pepper, ginger or wasabi.