



2013 Malvasia Bianca

We sourced the fruit for this vibrant Malvasia Bianca from New Mexico Vineyards just outside of Deming, New Mexico, on September 2nd, 2013. The growing climate mirrors that of Southern Arizona with warm days and cool nights, the ideal climate for the vines. Simply made, this Malvasia is fermented in stainless steel tanks with D47 (notes state QA23) yeast and then aged for 3 months in neutral French oak. This short barrel storage allows the wine to develop a soft mouth-feel without sacrificing the bright acidity or vivacious aromas. It was bottled in January 2014.

This wine has a clear, bright yellow hue. It has a peach yogurt, spiced apricot cobbler, oriental spice, and a heady honeysuckle fragrance with a slight floral note. With bright acidity and a crisp mouth-feel frame, the flavors of ripe apricots, nectarines and cantaloupe notes, it is sure to leave a lasting impression from the desert. This wine is incredibly bold and a perfect accompaniment to Asian foods.

AMERICAN VITICULTURAL AREAS (AVA):	Mimbres Valley, New Mexico
VARIETAL CONTENT:	100% Malvasia Bianca
TIME IN OAK:	3 months in stainless steel
RESIDUAL SUGAR:	
pH:	
TOTAL ACIDITY:	
ALCOHOL BY VOLUME:	14.6%
CASES PRODUCED:	200 cases produced
WINEMAKERS & WINEGROWERS:	Aridus Wine Company
WEBSITE:	www.ariduswineco.com