



MALVAXIA

PASSITO

VIRGINIA, 2002

Vintage report:

After 4 years of extended dry conditions, 2002 brought a challenging moist growing season. Ample early rainfall allowed flourishing vegetation, controlled by aggressive canopy management. White wine grapes achieved superior ripening overall, furnishing excellent varietal typicity, particularly in the Moscato for Malvaxia and Phileo. Late season rains selectively punished the late-ripening Cabernet Sauvignon, while active green-harvesting permitted Nebbiolo, Cabernet Franc, Barbera and Merlot for Octagon to achieve fine concentration in smaller yields, to produce a beautiful a vintage in these wines.

Grape varieties:

Moscato, Malvasia, and Vidal

Vineyard:

Cropland Vineyard at 650 ft with southwestern exposure, Goodlow Mountain at 800 ft with southern exposure. The soil is composed of thick Triassic stratifications of red shale and ancient alluvial conglomerates with inclusions of volcanic rocks. The training method is spur pruning. There are 1,200 vines/acre with an average production of 5 pounds/vine.

Harvest:

The grapes are hand picked in late September, and air dried for 120 days on woven mats.

Vinification:

The grapes are pressed in whole clusters, not crushed, and fermented in older oak barrels at cold temperatures for six months, and aged an additional thirteen months in older oak barrels. The wine was bottled without filtration on June 30th, 2003.

Production:

7,338 bottles, 375ml only.

Analysis:

13.9% Alcohol.
9.0% Residual Sugar.
0.73% Total Acidity.

Tasting notes:

Luscious but very fresh tropical fruit notes, including pineapple, apricot, and pear. A vibrantly glowing color and palate complexity, with a creamy vanilla depth in a lengthy finish. Like other air-dried dessert wines, such as *vin santo*, this vintage will have a very long aging potential.

Food Pairing:

Rich pâtés and foie gras
Selection of fine cheeses
Pear Tart and other classic fruit desserts