



PROFILE

sweet + peach + honey + green apple + pear

BRAND St. Clair Winery

WINE NAME Malvasia Bianca - Sulfite-Free

VARIETAL 100% Malvasia Bianca

VINTAGE 2016

APPELLATION New Mexico

TASTING NOTES This traditionally Greek varietal crafted New Mexican-style is now sulfite and preservative-free! Our sulfite-free Malvasia Bianca is the perfect beverage for Mediterranean cuisine. A sweet, light wine, perfect for summer sipping with a character that is the very essence of cool with light, refreshing flavors of honey, peaches and pears with hints of green apple and lime zest with a bouquet to match. Take it along on any occasion where there are many palates to please, like a backyard barbecue or a picnic.

FOOD PAIRINGS BBQ, smoked salmon, smoked Gouda, blackened chicken, garlic,

olives, feta, Greek food and milk chocolate.





Settled amongst wide expanses, bold colors and unusual landscapes in the heart of the American Southwest, St. Clair Winery aspires to create wines befitting the striking beauty and power of the region. A fusion of Old and New World styles that draw on a winemaking tradition stretching back six generations help us craft wines with distinct flavor profiles for a diversity of wine drinkers. The largest winery in the state of New Mexico, St. Clair produces over 15 different wine varieties using locally grown New Mexico grapes.

TECHNICAL DATA

ALCOHOL 11%

RESIDUAL SUGAR 3.41%

TA 7.2

PH 3.24

COLOR Light, antique gold

BOUQUET Pear, peaches, honey, and light floral notes

TASTE Pear, tangerine, and lime zest

SERVING TEMP 42°-46°

TASTING CHART

delicate _____ powerful INTENSITY very dry dessert SWEETNESS light — very full BODY soft _____ very crisp **ACIDITY** none • heavily tannic TANNINS heavy oak OAK COMPLEXITY very complex direct — 1 2 3