

# Clayhouse Wines

## Malvasia Bianca, 2015



### ABOUT THE WINE

Malvasia is a wine Italians quaff with a Saturday lunch, followed by a snooze. It's known as much for this function as for bright flavors, which is why when Blake Kuhn whimsically planted Malvasia vines in Paso Robles, he expected to use the wine only to enhance other blends. Instead he got a wine—intensely floral and fruity—too delicious to play a supporting role. By giving Malvasia the California treatment, Blake's elevated the grape from afternoon sipper to dinner enhancer.

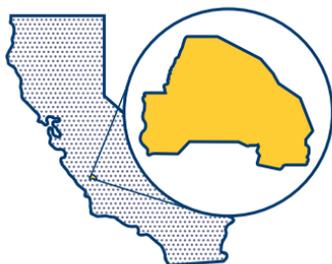


### DID YOU KNOW?

Winemaking began in Paso Robles 60 years before California was even a state. Franciscan friars brought winemaking to the region in 1790.

### ABOUT THE REGION

Paso Robles is known for its 100-degree days and 40- to 50-degree nights—conditions that winemakers love, since they result in big fruit flavors and palate-cleansing brightness. Estrella District is at the extreme end of that diurnal swing, since it's an inland, higher-elevation area where the sunshine is stronger and the evening temperatures are cooler.



Paso Robles Estrella District,  
Paso Robles, California

### AT A GLANCE

**Variety:** Malvasia Bianca

**Vintage:** 2015

**Vineyard:** Red Cedar Vineyard

**Oak:** Stainless steel, 2% French oak

**Alcohol:** 14.8%

**Farming:** Certified sustainable

To learn more about this wine, visit [blueapron.com/wines/143](http://blueapron.com/wines/143)

## TASTING NOTES

**Clayhouse Malvasia Bianca** is a California twist on an everyday Italian white. Under the Paso Robles sun, this wine developed more fruit flavor, more floral aromas and more everything.

### 1) Look at the Color



▲  
Pale straw

### 2) Swirl & Smell



Apricot



Peach

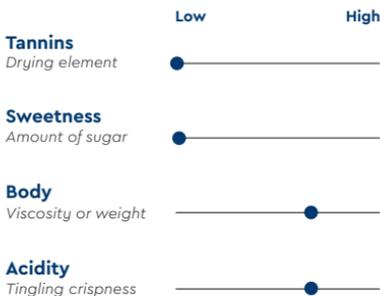


White flowers



Orange blossom

### 3) Taste & Savor



#### TASTING TIP

Take a moment to enjoy Malvasia's intense floral aromas, which should get your mouth watering before you even taste the wine.

### 4) PAIR AND ENJOY!



Floral &  
Aromatic

#### Match this wine's symbol to a Blue Apron Meal

Intensely flavored, aromatic wines are as delightful to smell as they are to drink. These wines—such as Gewürztraminer, Viognier and some Rieslings—are naturally tasty with rustic fare from the places in Europe where the grapes grow, but they're also a surefire hit with spicy, fragrant dishes like Thai green curry.

#### More classic pairings:

Indian food | Sausages & sauerkraut | King crab