2021 Ruth Lewandowski Wines "*Mahlon"*

The Wine

This wine comes from the older block of Arneis at Fox Hill Vineyard (the younger stuff finds it's way into 'Feints'). Older vines and thinner, rockier soils lend smaller clusters, smaller berry counts and relatively higher skin to juice ratios. Therefore Mahlon ends up being being quite a concentrated, intense version of Arneis. '21 Mahlon is at once textbook *and* surprising. Fresh and lemony, saline breezy and savory. Snappy yet textural, with textbook little white flowers, bitter almond and miso. Historically a very difficult cuvée to make without added sulfur, this is one of the rare vintages where the wine provided that opportunity.

The Vineyard

Soil: Sandy, rocky clay loam. Alluvium, derived from sedimentary rock - mainly sandstone.
Aspect: north/northwest facing slope
Elevation: 650ft above sea level
Vine training: cane pruned
Vine age: ~30 years

The Winemaking

Fruit was foot trodden in picking bins and saw 2 hours of maceration before bladder pressing
Natural primary fermentation with no temperature control or fermentation aids of any sort
Full native malolactic conversion
5 months on lees, one racking before blending/bottling
Unfined and unfiltered
No sulfur

The Numbers

Harvest date: August 30th 2022
Average brix at harvest: 22.4
pH: 3.55
TA: 6.5 g/L
abv: 13.2%
Total so2: none detectable
Total cases produced: 225

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