

# Hatton Daniels | Malvasia Bianca

Contra Costa County | Ceccini Vineyard



**The Story:** This is a true story of expecting to kiss a frog and finding beautiful wines and great people. Hatton Daniels is a tiny Napa winery working with unusual varietals: Dornfelder, Blaufränkisch, Zweigelt, and Malvasia Bianco, in addition to Pinot Noir and Cabernet Sauvignon. Dan Fishman is the winemaker, who in 2007 worked at Calvert Woodley Fine Wine & Spirits in DC. He makes some of the most interesting California wines we have tasted in a long time. Production ranges from 25-115 cases so there is not much to go around, but they are worth seeking out.

**Vineyard:** Ceccini Vineyard in Contra Costa County which was once an almond orchard, covers 25 acres. As of early 2020, the vineyard is certified organic through the California Certified Organic Farmers (CCOF) foundation. Malvasia grapes for this wine were harvested on August 5.

**Vinification:** Grapes are pressed, and then chilled for a couple days in tank to settle out the heaviest solids. Then the juice is racked old oak barrels, and transferred to the cold cellar, where fermentation started naturally with only native yeast. Malolactic fermentation was prevented in order to preserve the beautiful, fresh acidity.

**Ageing:** Aged on the lees undisturbed for about 3 months, before being racked to tank and bottled in late January.

## Everything else you want to know about this

**wine:** Because there is no fining or filtration, there is often a slight cloudiness to the wine, and sometimes a little sediment will form in the bottle, but both of these are harmless and a natural part of the wine.

**Varietal:** 100% Malvasia Bianca

**Region:** Central Coast, CA

**Winemaker:** Dan Fishman

**Vines Age:** 20 years

**Production:** 744 bottles

**Farming:** Working Organic

**Soil:** Delhi Sand, Silty Clay Loam & Brentwood Clay Loam

*Le Storie*  
Wines