



1215 Wine Bar & Coffee Lab

Erggelet Brothers, Malvasia Bianca Skin-Contact 2021

Varietal:

Malvasia

Region:

Contra Costa, California

Farming:

Practicing Organic

Soil Type:

Sandy Loam

Fermentation:

Stainless Steel, Neutral Oak

Dry/Sweet:

Dry

Body:

3/5

Acid:

3/5

Tannin:

2/5

ABOUT THE WINE

Sebastian and Julian Erggelet's journey to becoming one of the most interesting winemaking brother collabs in California is quite an intriguing one.

"Our interest in wine was sparked while sipping leftover Riesling out of Grandfather Erggelet's goblet as kids. After growing up in southern Germany and coming of age as vinophile dilettantes, we pursued degrees in Philosophy & Economics (Sebastian) and Medicine (Julian). As we moved along these career paths, the focus of our lives gradually shifted from sitting under fluorescent office lights to walking through the vineyards of the Rhine valley with Bertrand Russell in the back pocket and exploring the joys of farming, eating good food, and drinking great wines. While Sebastian went back to school for Viticulture & Enology, Julian completed his medical degree. After this we embarked on a journey around the globe to taste, experience, and assemble the taste buds necessary to make intriguing wine. The learning years saw us working our way through harvests, cellars, kitchens, and many bottles of wine in France, Switzerland, Australia, and Spain. We came to California in 2014 with just enough savings to cover two months' rent and buy a 'well used' Subaru."

This brother duo makes wines that honestly rock our socks off. Pretty much everything we have had from them is spot on, including this fun and funky expression of skin-fermented Malvasia. The energy from this wine is electric and while we personally have had it several times, we cannot stop cracking new bottles of it, as we hope for you!

Tropical daydream, bursting with mango and pineapple flavors with a sour beer-esque finish!

