



## L.A. LEPIANE LA GAVIOTA

certified sustainable (SIP)

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In 1917 Luigi A. Lepiane (*Lay-pea-ab-nee*) migrated from Calabria and ended up settling east of Monterey Bay. There he opened a grocery store, butcher shop and eventually a short-lived winery. Three generations later, his granddaughter Alison resurrected the L.A. Lepiane label. She's a central coast native who appreciates both the "new" Cali wave of wines with clarity and elegance, while also appreciating the kiss of sun on her grapes.

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### VINEYARD

- Site:** Santa Ynez, Santa Barbara County. The Santa Ynez mountains overlook the Gaviota coast, a rural and beautiful area protected by a conservancy to protect its environmental integrity for generations to come. Winemaker Alison Tomson dedicates a portion of the proceeds from the sale of this wine to the Surfrider Foundation which protects coastlines.
- Soil:** Alluvial soils formed from shale, sandstone and granite.
- Vines:** Sustainably farmed.
- Varieties:** A 50/50 co-ferment of Barbera and Nebbiolo.

### CELLAR

- Vinification & Aging:** Short cool fermentation. Aged for less than 12 months in neutral oak.
- Profile:** Elegant and aromatic. Delicious when served with a chill (or not!)



## L.A. LEPIANE MALVASIA BIANCA

certified sustainable (SIP)

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### VINEYARD

- Site:** Happy Canyon AVA in the eastern end of the Santa Ynez Valley.
- Soil:** Alluvial soils formed from shale, sandstone and granite.
- Vines:** Young planting bordering Lake Cachuma. Vines are SIP certified.
- Varieties:** Malvasia Bianca (representing only 0.3% of white grapes crushed in CA!).

### CELLAR

- Vinification:** Whole cluster pressed, barrel fermented cold and slow with native yeast.
- Aging:** Aged in neutral wood for 9 months with minimal sulfur.
- Production:** 72 cases.
- Profile:** Incredible aromatics, alive and luscious yet dry on the palate. A delightful white!
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