



AMERICAN WHITE WINE

Vintage: 2021

Location: Lodi, CA

PROFILE

Moscato is made from a European white grape variety called Muscat Blanc. This grape is a native of Greece and is extremely versatile; it is used to make four to five distinct styles of Moscato wine. Two of these styles to take note of are sparkling Moscato and Moscato dessert wines

Most often, Moscato wines are sweet with lower ABV's and are known for their notes of citrus and orange blossom. The fruit notes of many Moscato wines tend to come through as ripe leading to the already sweet profile

DETAILS

Bottling Date: 9/8/2022

Case Production: 90

ABV: 12.8

Residual Sugar: 4.5 %

Final TA: 7.2 g/L

pH: 3.12

Free SO₂: 50 ppm

Moscato

Available in 750 mL bottles

WINEMAKING

FERMENTATION

5 days

Imported Muscat Blanc juice was racked into stainless steel tanks immediately upon its arrival. The juice was allowed to come up to temperature (60-65°F), after which fermentation was started. Yeast for this fermentation was selected for its production of beta-glucosidase enzymes, which help to enhance the floral aromatics of this wine. Upon completion of fermentation, the wine was racked off the lees and cold-stabilized to help encourage further settling and to remove tartrates prior to filtration

AGING

11 months

This vintage was aged for less than one year to help preserve the aromatic quality of the wine

TASTING NOTES

Aroma

This white wine has a very delicate nose with soft and sweet aromas of white flowers

Taste

This vintage offers a diverse profile of enticing fruit flavors most notably pineapple, peach, and nectarine. Pleasing notes of honey are complimented by a subtle yet lingering acidity on the finish

Serving & Pairing Suggestions

Best served slightly chilled at 50°F. If you love spicy ethnic foods (especially Asian cuisines) than look no further than our Moscato

TASTING CHART

