



AMERICAN WHITE WINE

Vintage: 2022

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 lending to the already sweet profile

DETAILS

Bottling Date: 8/24/2023

Case Production: 100

ABV: 12.8

Residual Sugar: 4.0 %

Final TA: 6.4 g/L

pH: 3.13

Free SO₂: 44 ppm

Moscato

Available in 750 mL bottles

WINEMAKING

FERMENTATION

8 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

Floral perfumes of orange blossom are accompanied by delicate notes of white peach

Taste

Fruity notes of peach and pear are sweeter at the start before softening towards the finish when they start to mingle with hints of honeysuckle

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

