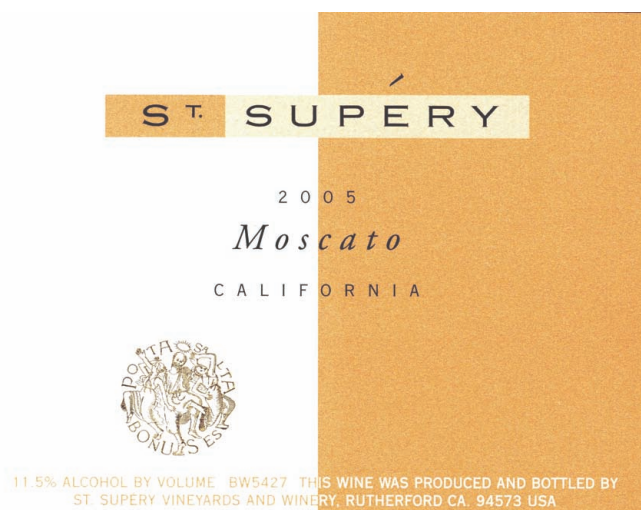


2005 MOSCATO

CALIFORNIA



WINEMAKER'S COMMENTS

Brilliant in its intensity and focus, this Moscato offers pure apricot, nectarine and peach in the aroma. There is a vibrant structure and lightweight frame that carries flavors of sweet citrus, white peach and just a hint of pear. The lively acidity keeps all the flavors and the palate crisp and clean.

WINEMAKING

The year 2005 appears to show great promise in the grape growing world. It started as average year with moderate rainfall and mild temperatures throughout the winter months. In March, we saw the onset of spring shot up suddenly leading to temperatures well into the 80's for over a week. This rapid heat spike caused vines to suddenly awake from their winter dormancy and grow rapidly. Temperatures soon fell back to normal, and the vines seemed to realize this and began growing at a more normal pace with more regular summer weather.

The Muscat Canelli grapes for this wine were harvested at night and in the cool early morning hours of September to maintain the delicate fruit flavors. Upon arrival at the winery, the grapes were crushed and pressed into chilled tanks for settling. The clean juice was racked and fermentation was initiated in temperature-controlled storage. A long, cool fermentation allowed for excellent flavor retention. After final blending, the wine was stabilized and prepared for bottling.



APPELLATION: California
BLEND: 100% Muscat Canelli
PH: 3.21
TOTAL ACIDITY: 6.2 g/L
RESIDUAL SUGAR: 8.9gm/100ml
WINE ALCOHOL: 11.5%