

2007 MOSCATO

CALIFORNIA



WINEMAKER'S COMMENTS

The 2007 Moscato is like a breath of summer in a glass. There is a wonderful aroma of white peach, apricot pear and slight floral finish. The wine is light and delicate yet full of intense flavors of sweet ripe pear and apricots. This is a perfect aperitif for an afternoon gathering.

WINEMAKING

2007 began with a cool, dry winter followed by nearly perfect growing conditions throughout the season. Ideal weather prompted the vines to move quickly through their perennial growth cycles in rapid succession. The lower water table probably contributed to a reduction in vigor, illustrated by shorter inter-nodal shoot length. Low vigor is generally a good thing as the vines put less energy into vegetative growth, allowing more resources to be allocated toward the fruit.

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: 3.15

TOTAL ACIDITY: 6.6 G/L

RESIDUAL SUGAR: 7.22%

WINE ALCOHOL: 10.4%