



2016 VI NO MOSCATO

TASTING NOTES BY WINEMAKER CHARLES SMITH

I could drink a lot of this wine. Beautifully fragrant. White peach, nectarine, hints of wisteria and Cascade apple blossoms. Fresh minerality and delicious. You should drink a lot of this wine.

VINTAGE NOTES

The 2016 vintage started early and warm in Washington State. When summer arrived, the season saw cooler evenings that helped retain acidity, extended the growing and ripening period into September and October. This allowed the fruit to gain more complexity and deeper charm without sacrificing the acid or producing higher alcohol content. The vintage has created deeply rich and focused wines that we will be able to enjoy for a long time to come.

CURRENT & PAST SCORES

92 Points, *Jeb Dunnuck*

“Coming from 50-year-old vines, the 2016 ViNO Moscato is a screaming white that offers notes of sugared lime, tart peach, and exotic, orange blossom notes in a medium-bodied, racy, vibrant package. It’s got great fruit, restrained sweetness, and fabulous purity. It’s ideal for enjoying over the coming year or two with a cheese course or fruit dessert.”

90 Points, *Robert Parker’s Wine Advocate (v2015)*

“Checking in at 8.5% alcohol, the sweet 2015 Moscato ViNO is an absolutely delicious, pure, impressively balanced sweet wine that offers lots of floral, tropical and sugared peach aromas and flavors. It has a touch of carbonic gas that keeps it fresh and lively, and it’s going to be great with any type of fruit dessert, or even as an aperitif.”

WINEMAKING

Varietal Breakdown: 100% Moscato

Appellation: Washington State

Vineyard(s): Upland Vineyard (84%); Champoux (16%)

Production: 4.2 tons per acre | Native yeast | 100% whole cluster pressed | 15 months aged on lees in stainless steel tanks

Wine Analysis: 6.6 g/L titratable acidity | 3.02 pH | 8.5% alcohol

UPC: 184745003059

