



# 2017 VINO MOSCATO

## TASTING NOTES BY WINEMAKER CHARLES SMITH

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I just hit you in the face with a gigantic bouquet of flowers. Peach blossom, lilac, fruiting, round and delicious. Bubbles that tickle. Wine that satisfies.



## VINTAGE NOTES

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2017 was a fantastic year for making wine with a cool spring and a fair amount of rain. Washington had an ideal spring for healthy vines. The moderate temperatures during summer were perfect for small clusters and yet delayed veraison into the fall where we had a consistent ripening season that allowed us to hang the fruit for perfect tannin and flavor without losing acidity or acquiring too much alcohol. Overall it was a vintage to remember.

## CURRENT & PAST SCORES

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### 92 Points, *James Suckling*

“I really like good sweet moscato when it’s done well and it seems real. This one is both. It shows light bubbles, pretty sliced pears and peaches and a lightly sweet finish. This will be delicious with fruit. Drink now. Screw cap.”

### 90 Points, *Jeb Dunnock*

“About as gulpable as they come, the 2017 Moscato reveals a light gold color as well as juicy notes of tart peach, apple, and sugared mint. It’s medium-bodied, has nicely balanced sweetness, and will be a versatile white to enjoy in its youth.”

## WINEMAKING

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**Varietal Breakdown:** 100% Moscato

**Appellation:** Washington State

**Vineyard(s):** Upland Vineyard (72%); Champoux (28%)

**Production:** 5.1 tons per acre | Native yeast | 100% whole cluster pressed | 20 months aged on lees in stainless steel tanks

**Wine Analysis:** 8.0 g/L titratable acidity | 2.99 pH | 8.0% alcohol

**UPC:** 184745003059

