

VINO

2018 VINO MOSCATO

TASTING NOTES BY WINEMAKER CHARLES SMITH

A bouquet of the most beautiful flowers. Gardenia, lilac, mandarin orange, peach blossom, honeysuckle, plumeria. A tickle of bubbles, a mouthful of flavor, with plenty of acidity to make it all come alive!



VINTAGE NOTES

The 2018 vintage was incredible! This outstanding vintage began mild, followed by a long and dry ripening season in the fall. This enabled us to hang the fruit to reach optimal ripeness without losing acidity or increasing sugars. The wines from 2018 are exceptional in many ways, from the great expression of the whites to the beautiful refinement and complexity of the reds. Enjoy!

CURRENT & PAST SCORES

90 Points, *James Suckling*

“Fun and delicious, off-dry moscato with sliced-pear and peach character. Medium body. Creamy-textured finish. Very aromatic, too. Drink now. Screw cap.”

90 Points, *Jeb Dunnock*

“I always love this wine from the Casasmith label and the 2018 VINO Moscato doesn't disappoint, offering a juicy, sugared lime, honeyed pink grapefruit, and crushed mint-like array of aromas and flavors in its medium-bodied, off-dry, slightly carbonated package. It doesn't get more gulpable or delicious, and it's going to be versatile on the table, pairing well with a cheese course or any number of fruit desserts.”

VINEYARD

Upland (100%)

Located in the Snipes Mountain AVA in the heart of the Yakima Valley. With slopes facing in all four cardinal directions and an elevation that ranges from 750 to 1300 feet, Upland is some of the oldest and most diverse soils in the state - ancient, rocky soils mostly untouched by the Missoula Floods.

WINEMAKING

Varietal Breakdown: 100% Moscato

Appellation: Washington State

Production: 5.5 tons per acre | native yeast | 100% whole cluster pressed | 22 months aged on lees in stainless steel tanks

Wine Analysis: 7.7 g/L titratable acidity | 2.84 pH | 7.5% alcohol

UPC: 184745003059



HOUSE of SMITH