

2014

Moscato del Fresco

Bartolucci Vineyard

Harvest Date: Sept. 9, 2014

Bottling Date: Feb. 23, 2015

Harvest Brix: 24.5

Residual Sugar: 9.0%

Harvest Acid: 4.2 g/l

Alcohol: 9.0%

Harvest pH: 3.69

Bottling pH: 3.20

Our Moscato del Fresco (fresh Muscat) comes from the Bartolucci Vineyard in Finley, where Ron has been growing Muscat for a number of years. The fruit was harvested at a sugar level which allowed for an exotic honeysuckle fruit character and not the overripe and heavy characters associated with higher brix levels. We employed careful handling at harvest, a low yielding light pressing to increase liveliness, and a cold, slow fermentation in a small stainless steel tank using a weaker yeast to retain the natural fruit character. Total production: 712 cases of 375 ml bottles.

Description: As soon as the cap is opened the aromas of honeysuckle and orange blossoms fill the immediate area. The wine is big on flavors of tart apple with a lively texture that yields to the freshness and pleasure of a light Muscat dessert wine. Serve this wine lightly chilled with simple clean desserts like ripe peaches and cream or as an accompaniment to herbed goat cheese and almonds.

Please visit our estate winery, at the foot of Clear Lake in scenic Lake County, open Friday through Sunday and by appointment, or at www.ggwines.com.

