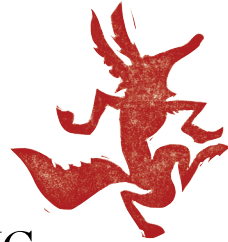


# MOSCATO

VINTED. 2013



## DANCING COYOTE

### TASTE:

Luscious and aromatic, this sweet wine is beautifully balanced with wonderful aromas of orange blossoms and a hint of honeyed peaches.

### FOOD PAIRINGS:

Pairs wonderfully with roasted stone fruit (peaches, plums and pears) desserts, as well as honeyed figs. Also, delicious with fresh water fish, shellfish and most appetizers.

### VITICULTURE NOTES:

The Clarksburg appellation is ideal for producing many wonderful white varieties, mainly due to the climate. Our vineyards enjoy hot, summer days from the Sacramento Valley, which allow the intense, fruity aromas to develop. But they are also exposed to the cool maritime breezes from the bay in the evenings giving the grapes a well-balanced acidity. Grown in nutrient rich sandy, clay soils, the vines are trained into bilateral configuration on a California "T" trellis. Spur pruned, the vines are shoot, cluster and leaf thinned for optimum flavor development.

### WINEMAKING NOTES:

Grapes were hand picked in the morning and gently pressed. Juice was cold settled and fermented cold in stainless steel tanks. Fermentation was stopped, leaving the perfect amount of residual sugar. The wine was then finished for bottling, never seeing any oak or malo-lactic.

#### APPELLATION:

Clarksburg

#### ALCOHOL:

12.0% by Vol.

#### RESIDUAL SUGAR:

5.5 g/100 mL (%)

#### PH:

3.45

#### TOTAL ACIDITY:

6.0 g/L as Tartaric Acid

#### HARVESTED:

August 29, 2013

#### BRIX AT HARVEST:

24.5° Brix Average

#### BOTTLED:

March 4, 2014

#### PRODUCTION:

411 cases