BARE BONES

BARE BONES WINES

Bare Bones Moscato



Vintage: Non-Vintage

Appellation: Lake Erie

Residual Sugar: 2.7%

Alcohol: 12%

Varieties: Valvin Muscat

Winemaking/Ferment notes: The Muscat grapes are cool fermented to retain fruit characters. Back sweetened with all natrual Muscat juice to achieve a fragrant sweet-reserve style wine. Finished with just a touch of natural sweetness and spritz.

Cellaring potential: Best consumed young

pH: 3.46

TA: $7.5 \, \text{g/L}$

Vineyards: Knights Farm, John Schultz & Sons Vineyard and Moorhead Farms

Food pairing(s): Apple desserts, summer salads, antipasto plates.

Date Edited: 2/28/2022

