



Bare Bones Moscato



Vintage: Non-Vintage

Appellation: American

Residual Sugar: 2.0%

Alcohol: 12%

Varieties: Muscat Ottonel (75%), Muscat Canelli (25%)

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

Cases: 345

Cellaring Potential: 1-3 years

pH: 3.39

TA: 6.2 g/L

Awards: 2015 Pennsylvania Farm Show - Bronze; 2014 New York Wine and Food Classic - GOLD

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