

Bare Bones Moscato



Vintage: Non-Vintage

Appellation: Lake Erie

Residual Sugar: 2.10%

Alcohol: 12%

Varieties: Valvin Muscat (54%), Muscat Ottonel (46%)

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: 56

Cellaring Potential: Best consumed young

pH: 3.38

TA: 5.7 g/L

Awards: 2014 New York Wine and Food Classic - GOLD

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