



# 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:** 125

**Cellaring Potential:** Best consumed young

**pH:** 3.38

**TA:** 5.7 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.