



2015 Moscato

Columbia Valley

THE VINTAGE

- The 2015 vintage was one of the warmest growing seasons on record in Washington.
- Warm temperatures continued through the spring and summer, moderating slightly into fall and extending an early harvest.
- Overall, 2015 saw very favorable growing conditions, producing optimal ripening across varieties and yielding outstanding wines throughout the region.

WINEMAKING

- At the peak of flavor ripeness, select vineyards were harvested in Yakima Valley, Horse Heaven Hills and other parts of the Columbia Valley.
- Stainless steel fermentation and cool temperatures throughout the winemaking process enhanced the naturally clean, floral character and crisp acidity of this wine.

FLAVOR PROFILE

“This light, smooth Moscato has aromas of white rose and ripe honeydew that are followed by flavors of peach and tangerine. While lightly sweet at first, ample acidity lends balance, keeping the wine bright and fresh.”

Keith A. Kenison

Keith Kenison, Winemaker

RECOMMENDED FOOD PAIRINGS

Fruit Salad, Soft White Cheeses, Charcuterie

TECHNICAL DATA

Appellation: Columbia Valley

Alcohol: 11%

Total Acidity: 0.65g/100ml

pH: 3.12

Residual Sugar: 5.00 g/100ml

Blend: 90% Muscat Canelli, 10% Other Aromatic White Varieties