



WASHINGTON STATE
2018 Moscato

WINEMAKING NOTES

- 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 enhanced the naturally clean, floral character and crisp acidity of this wine.

RECOMMENDED FOOD PAIRINGS

- Fruit Salad, Soft White Cheeses, Charcuterie.

TASTING NOTES

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.

ALCOHOL:

10.0%