

ENOTRIA

2021 Moscato

Mendocino County

Background

Our Moscato is produced in a style that is very reminiscent of the renowned Moscato d' Asti, very fragrant, light and sweet. In the 2021 Vintage we had a late rainfall and a long growing season in Mendocino County that was marked by a warm spring, the hottest summer on record, but a moderate autumn - almost perfect grape growing conditions. We also had a perfect harvest season with large diurnal temperature shifts and no rains or frost.

Vineyards

This harvest represents our 28th vintage of Moscato with 100% of the grapes coming from the 11th harvest of our own Nube Bianco Vineyard in Potter Valley which sits near the headwaters of the Russian River. It's hot days, cold nights and 1000-foot elevation help to produce great acidity and balancing brightness.

Winemaking

The grapes were machine harvested September 19th at an average of 22.5 degrees brix. The fruit was crushed and gently pressed to extract the juice without any of the bitterness and tannins from the skins of the grapes. The juice was then cold-settled for 2 days and racked off the lees before fermenting in stainless steel tanks for 4 weeks. Fermentation was stopped early to produce a low alcohol, slightly sweet wine.

Winemaker Comments

This wine has rich aromas of fresh peaches, freesia and lime zest followed by similar fruity flavors, a rich sweet mouth-feel and great balanced acidity.

Winemaking Data

Harvest

Date: September 19th

Fermentation & Aging

Fermentation: 4 weeks in stainless tank
ML: None

Wine

Blend: 100% Moscato Bianco
Alcohol: 7.5%
Total Acidity: 10.2 g/L
pH: 2.92
Residual Sugar: 10.6 g/L



Food Pairing:

Enjoyable as an aperitivo or with fresh fruit and light pastries.

For Additional Information

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