

KALPELA

2019 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.

Vineyards

In 2019, we had a somewhat normal growing season, except for the early rains and frost, but regardless we produced a very fragrant wine, with 100% of the grapes coming from the 9th 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 October 2nd 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 with bright acidity.

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: October 2nd

Fermentation & Aging

Fermentation: 4 weeks in stainless

tank

ML: 10%

Wine

Blend: 100% Moscato Bianco

Alcohol: 11.1%

Total Acidity: 10.9 g/L

pH: 2.91

Residual Sugar: 11.1 g/L

Food Pairing:

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

For Additional Information

Gregory Graziano c/o Kalpele Wines

1170 Bel Arbres Road, Redwood Valley, CA 95470

Telephone: (707) 485-9463

Email: gregory@grazianofamilyofwines.com Website: www.kalpelawines.com