

MUSCAT

The grapes for the desert wine came from the Black Sage Bench in Oliver. The growing season was short for the grapes, with cool temperatures but the Muscat is an early ripening grape. Harvested on the second week of September.

WINEMAKER'S NOTES

The wine is full bodied sweet with lots of floral, apple, peach and spicy aromatics.

DETAILS

Release Date:

Sweetness Code:

Production: **only 225 cases**

Availability:

Blend:

Alcohol 17%, RS g/L, PH , TA g/L

CSPC: 181487

FOOD PAIRING

Best paired with deserts such as pecan pie , dark chocolate cakes or ganache, carrot cake, creme brulee,cheese plater or enjoyed on its own.

WINE MAKING

Whole cluster press to minimize skin contact with the juice. Then the juice is cooled and inoculated with a special yeast and fermented in closed top stainless steel tanks. We stop the fermentation half way in order to retain the flavor and the natural sugars of the grape adding the purest of alcohols as they do it in Portugal. The wine spend 14 months on French barrels making the wine rounder and integrating the elements together

