

MARKET MOSCATO

2012

COLUMBIA VALLEY

Washington's success with vinifera grapes is due in large measure to the state's unique geography. The vineyards are planted on the east side of the Cascade Mountains which serve to protect the region from marine weather off the Pacific coast and limit rainfall to just 6 - 8 inches annually. Low rainfall and free-draining soils allow vineyard managers to control vine vigor in order to promote flavor development in the grapes. Warm daytime temperatures ripen fruit to perfection. Cool autumn nights protect the grapes' natural acidity. Creating wines with perfect balance and flavors.

VINTAGE NOTE

The 2012 vintage, while starting off with a stunning resemblance to 2011, finished off the season well: average heat accumulation and cumulative precipitation. Most bud break occurred in early April. Although overall precipitation for 2012 was slightly above normal, it was not evenly distributed over the growing season. August saw low humidity, low precipitation, and high temperatures which kicked off berry ripening. 2012 brought medium sized berries, concentrated colors and intense flavors.

TASTING NOTE

Fragrant nose of honeysuckle, jasmine, and hints of apricot. The palate leads in with notes of clover honey, golden delicious apple, and apricot. There is a hint of ripe nectarine on the finish followed by lingering notes of apricot.

BLEND

100% Moscato

BOTTLING

RS: 5.4%
Alc: 11%
pH: 3.2
TA: 0.6



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