

ENOTRIA

2009 Moscato Mendocino



- WINERY:** Greg is the grandson of an Italian immigrant grape grower and winemaker. His father continued the tradition which Greg continues. With training and experience in a number of California wineries, Greg and wife Trudi founded the Graziano Family of wines in 1988. Initially focusing on Tuscan and Burgundian varietals under the Monte Volpe and St Gregory labels, in 2001 they began making Mendocino wines under the Graziano label and Piedmontian wines under the Enotria label.
- DESCRIPTION:** The Moscato is produced in a style that is very reminiscent of the renowned Moscato d' Asti, very fragrant, light and sweet. 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. Enjoyable as an aperitivo or with fresh fruit and light pastries.
- SOURCE:** 25% Moscato Bianco from the first harvest of Graziano's own Nube Bianco Vineyard in Potter Valley, 71% is Moscato Bianco, grown by Gil Tournour on the white clay loam soils located above the Capella Township and remaining 4% from the Ulyesses Colonis Vineyard in the benchlands above the Russian River in Redwood Valley.
- BLEND:** 100% Moscato Bianco
- HARVEST:** This is Graziano's 17th vintage of Moscato. 2009 was a cool, short growing season, except for a brief hot spell in early September which helped produce a very fragrant wine. The grapes were hand-harvested on September 9th and 27th, 2009 at an average of 23 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.
- FERMENTATION:** The juice was cold-settled for 2 days and racked off the sediment before fermenting. Fermentation was stopped early to produce a low alcohol, slightly sweet wine.
- COOPERAGE:** Stainless steel for 3 weeks.
- BOTTLED:** December 11, 2009
- PRODUCTION:** 539 cases
- ANALYSIS:** Alcohol 9.0%, TA .84, pH 3.08, Residual Brix 8.6%

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