

**Peirano Estate Vineyards
2019 Moscato
The Heritage Collection
Estate Grown, Lodi Appellation**



WINEMAKING NOTES:

We grow these grapes in an old-fashioned head pruned style yielding less than 3 tons per acre of intense fruit.

After HAND-PICKING the grapes, they are transported to the winery and lightly pressed. Juice is immediately separated from the skins to keep the beautiful straw color. The juice is then moved into stainless steel tanks and fermentation is started. In the tanks it continues under the winemaker's careful eye to maintain proper temperature and acidity to produce the intense caramel and fruit. It remains in the stainless steel tanks till fermentation is finished. The finished wine is immediately chilled, stabilized and bottled.

TASTING NOTES:

Aromas of ripe melon, lime, lemon meringue and peach pie overwhelm your senses. Lush flavors of fresh, sweet honeydew melons are balanced by ripe Crenshaw melon, while peaches and a soft honeysuckle finish.

TECHNICAL NOTES:

Malolactic Fermentation: 100%

Total Acidity: .55g

Bottled: February 26, 2019

Enjoy now or cellar through 2022

pH: 3.72

Residual Sugar: 4.05

Alcohol: 11%

90 POINTS & BEST BUY



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