

2017 MOSCATO

A TRADITION OF SUSTAINABLE WINEGROWING

As a fifth generation farm family, sustainable winegrowing is a way of life. We learned early on that to be generational we must be sustainable. As a result, our dedication to improving vineyard practices and health of our surrounding natural environment is how we farm. After nearly 30 years, agriculture continues to be the core of who we are and in 2006 we opened our own winery to show that great wine begins in the vineyard. Our 2017 Moscato carries on this proud tradition of sustainable winegrowing.

GROWING SEASON

The 2017 growing season marked the end of the drought with heavy winter rainfall that continued into the spring. Due to the rain, timely vineyard practices were crucial and we adapted our cultural techniques to maintain vine balance. Heat spikes during late August to mid-September required close attention to irrigation to ensure vine health. With the given weather, our winegrapes developed the required sugars, but full flavor maturation delayed our harvest. The wait was worth it and the outcome was a vintage that boasts bright and fresh whites with ideal levels of acidity and red wines that are showing good intensity and concentration.

VINEYARD NOTES

The Moscato vineyard sits at sea level providing fertile soil with an abundance of nutrients. We continuously manage both the nutrient and water levels to ensure the winegrapes develop strong flavors.

WINEMAKER NOTES

Aromas and flavors of fresh white peach, apricot and orange blossom are balanced by a little sparkle giving the wine a light body and refreshing finish. It is a classic light Moscato with natural sweetness and crisp acidity.

WINE STATISTICS

VARIETAL	Moscato	APPELLATION	Clarksburg
ALCOHOL	12%	VINTAGE	2017
WINEMAKER	David Akiyoshi	WINEGROWERS	LangeTwins Family
ESTATE GROWN		CERTIFIED SUSTAINABLE	

