



GIRASOLE

Vineyards

2023 Moscato



All of the grapes for this wine were hand picked on September 22, 2023 from our home ranch, Redwood Valley Vineyards, in Mendocino County. The fruit was destemmed and immediately transferred to our tank press. A prolonged, cold fermentation at 42-48F is employed to produce maximum floral aroma and fruit flavors. At the perfect balance of sugar and alcohol, the fermentation is stopped by super chilling. The rapid temperature drop to 30F inactivates the yeast. Cold aged at 30F for 90 days to retain freshness and fruit character. The wine is stored cold right up to bottling.

Vibrant, expressive aromas of honeysuckle, pear and honeydew melon with a kiss of sandalwood spice. A cascade of tropical flavors unfolds, with succulent pineapple and honeydew melon taking center stage. The sweetness is beautifully balanced by a refreshing burst of citrus zest, providing a lively and invigorating sensation. The racy acidity is perfectly balanced with natural grape sugars. This wine is very diverse in nature in that it can be paired with hot, spicy foods or chilled as an aperitif.

Alcohol:
12.0 %

pH:
3.23

TA:
.65 grams/100 ml

RS:
40 g/L

Varietal Composition:
100% Muscat Canelli

Cases Produced:
300

Single Vineyard:
Redwood Valley Vineyards

Appellation:
Mendocino County

Proprietor:
Martha Barra

Winemaker:
Randy Meyer

Vineyard Manager:
Roberto Gonzalez



Family Owned Since 1955 • Estate Grown • Made with Certified Organic Grapes • Vegan Friendly

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