



white truck®

2010 california moscato

Winemaker's Comments

"With strong varietal character, this Moscato has lively fruit aromas of orange blossoms and passion fruit accompanied by a bouquet of wild flowers. Sweetly smooth, this wine is perfect to pair with desserts."

John Allbaugh, Winemaker

Vineyards

Due to the cool difficult growing season in 2010, overall tonnage in the state was not at its highest, but the fruit that made it through the season turned out to be an exceptional vintage. These Muscat grapes were picked from select vineyards throughout the state of California and overall, the fruit harvested was very well balanced in acidity and sugars.

Technical Data

Blend:	76% Moscato 24% Viognier
Alcohol:	10.0%
Acidity:	5.6 g/L
pH:	3.22
Released	July 2011
Production:	8,000
UPC:	081054934084
SRP:	\$11.99

Vintage

The 2010 vintage was one of the most challenging winegrape growing seasons in the history of the state of California. The cool weather conditions throughout the year made for a longer season, allowing for great acid retention in the fruit and extended time for flavor development. The cooler summer followed by a warmer fall coordinated perfectly to bring the fruit to the needed ripeness level to be harvested. With slower ripening occurring with the cooler temperature, this allowed the fruit to develop into a beautifully complex, full-bodied wine.

Fermentation & Aging

Lightly pressed in a tank press, the juice was gently extracted to maximize fruit expression and avoid harshness. Fermented to a balance of alcohol and sugar, the fermentation was arrested by cold filtration. This wine saw no oak or malolactic fermentation to retain the fresh fruit character.



Cruise into great taste!