

2019 MOSCATO FRIZZANTE

TEATRO

We wanted to produce a Moscato, but we wanted to do it our way: just barely off-dry, lightly effervescent, with moderate alcohol. It had to be food friendly and, of course, have Muscat's floral aromatics, but we also wanted a notch more complexity. So, we blended three varieties of Muscat, with a portion undergoing a wild fermentation.

WINEMAKER STEPHANIE BRYERS

VITICULTURE

VINEYARDS
DOUGLAS VINEYARD
PLAY ESTATE VINEYARD

APPELLATION
KALEDEN
WILD HORSE MOUNTAINS

WINEMAKING

VARIETIES
WHITE MUSCAT
ORANGE MUSCAT
MUSCAT OTTONEL

HARVEST DATE
SEPTEMBER 25-27

SKIN CONTACT
NONE

PRESSING
WHOLE CLUSTER

FERMENTATION
COMBINATION OF WILD
AND CAREFULLY SELECTED

YEASTS

MALOLACTIC FERMENTATION
BLOCKED

MATURATION
STAINLESS STEEL

CASES PRODUCED
238

BOTTLING DATE
2020-03-19

RELEASE DATE
APRIL 2020

RESIDUAL SUGAR
16.4 g/L

pH
3.33

TOTAL ACIDITY
6.5 g/L

ALCOHOL
11.8%



PRICE: \$22.00 / AVAILABILITY: WINERY DIRECT / CSPC: +103171