



MOSCATO
2016 Grand Valley AVA, Colorado

Talon Winery **MOSCATO** is light, fruity and medium sweet with a lively mouthfeel and tantalizing fragrance of tropical fruits and flowers. Enjoy this wine chilled by itself or with lighter fare like cheese, crackers and crudité. Savor with family and friends in good health.

BLEND/COMPOSITION

100% Muscat Blanc

FERMENTATION/AGING

No malolactic fermentation

Un-oaked, no barrel aging

WINEMAKER'S NOTES

In Colorado, Moscato tends to be an often overlooked varietal. For us, local Muscat Blanc is generally a beautiful varietal to bring to the winery. The clusters are relatively large and tight, with big individual grapes that are very sweet and aromatic. Unlike some wine grapes, they're pretty enjoyable to snack on during destemming and pressing. Yielding a fragrant, honeyed juice, it's imperative that, as winemakers, we work diligently to preserve these characteristics in the resultant must and finished wine. In order to accomplish this, we use all of the options at our disposal, including cool fermentation with a hybrid yeast strain, moderate fermentation speed, and a quick and careful racking after desired alcohol percentage is achieved. Our methods, coupled with high quality fruit from a trusted grower, enable us to bring the natural character of the grape into the finished bottle.

TECHNICAL DATA

Titrateable Acidity at Bottling 5.7g/L
pH at Bottling 3.46
Residual Sugar 5%
Alcohol 13.4%