



2008 EOS ESTATE "TEARS OF DEW" LATE HARVEST MOSCATO

PASO ROBLES

Winemaker Comments

2008 was not an easy vintage in which to produce a late-harvest wine in the Paso Robles AVA. Several late frost events threatened to prematurely end the season, but in each case our Tears of Dew vineyards narrowly avoided cold damage. Finally hand-harvested in several passes, this vintage delivered an uncommonly harmonious balance between the fruity and floral aromas, and between the crisp acidity which counters the intense sweetness of the finished wine. Slow, cold fermentation over the course of 8 months in stainless tanks.

Wine Notes

Aromatically generous, with ripe stonefruit & lychee character. The Muscat Blanc grape brings a bouquet of floral tones to the nose - iris root, jasmine and orange blossom. Though intensely sweet, this vintage holds a crisp, lemony acidity which balances the wine nicely, and should confer good longevity to the primary fruit aromas.

Food Pairing Recommendations

With such an intensely sweet, crisp wine, look for contrasting flavors and textures: creamy, custard-based desserts like crème caramel; spiced and complex treats, like ginger cookies; or a selection of quality cheeses, both aged and creamy, are all good bets.

Technical Notes

VARIETAL	100% Muscat Canelli
HARVEST DATE.....	2008
HARVEST BRIX.....	32.5° Brix
RESIDUAL SUGAR.....	19%
TITRATABLE ACIDITY.....	9.0 g/l
PH	3.4
FINISHED ALCOHOL.....	11.0%
BARREL REGIME.....	100% Tank Fermented and Aged
VINEYARD LOCATION.....	Home Ranch, Brothers Ranch - Paso Robles AVA



PLEASE ENJOY RESPONSIBLY.