



NOVELLA

FINE WINES

2002 LATE HARVEST MOSCATO

ESTATE BOTTLED • PASO ROBLES

WINEMAKER NOTES

Warmer than average spring and summer temperatures kicked off the 2002 growing season, but soon mellowed into a mild and dry fall that allowed for the slow, even ripening that is so important for our late harvest grapes. Picked in the cool of the morning the grapes are brought immediately to the winery where they are gently destemmed into a holding tank to “steep” until all the sugar and flavors are extracted. Pressed after several days, the juice was cold fermented for three months to preserve the blossomy aromas.

Intense aromas of apricot, pineapple and orange blossom mesh in a complex nose while flavors of peach and citrus lead to moderately sweet and crisp finish. This dessert wine will tickle your palate from the first sip to the last.

Recommended Food Pairing: *Best served moderately chilled, this wine can be enjoyed with desserts like peach pie and ice cream, or all by itself.*

TECHNICAL NOTES

Varietal Composition:	<i>100% Muscat Canelli</i>
Harvest Date:	<i>October 1, 2002</i>
Harvest Brix:	<i>29.0°</i>
Residual Sugar:	<i>8.2%</i>
Total Acid:	<i>.68 grams/100ml</i>
pH:	<i>3.51</i>
Fermentation Regime:	<i>Stainless steel</i>
Finished Alcohol:	<i>12.7%</i>
Total Production:	<i>440 (12/375 ml) cases</i>