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# NOVELLA

FINE WINES

## 2002 MOSCATO

PASO ROBLES

### WINEMAKER NOTES

We enjoyed warmer than average temperatures in Paso Robles during the 2002 growing season. The Novella Moscato grapes flourished in the hot daytime temperatures and cool nights, producing a wine full of bright fruit flavors and aromas.

Amber bunches of ripe grapes were hand picked early in the morning and delivered cool to the winery where they were immediately pressed, chilled and settled. The clarified juice was then inoculated with yeast to begin the four month long fermentation. The finished wine was held cold until bottling to preserve the fresh fruit flavors.

This pleasant wine has aromas of peach and pink grapefruit intermingled with hints of sweet smelling honeysuckle. Each refreshing sip highlights fresh fruit flavors of pineapple, orange and mango leading to a slightly sweet finish that is crisp and clean.

***Recommended Food Pairing:*** *Because of its crisp finish and balanced acidity, our Novella Moscato pairs well with a variety of dishes, but especially good pairings include grilled spicy shrimp and glazed pears. A wine to be enjoyed in it's youth, it should be served well chilled.*

### TECHNICAL NOTES

<b>Varietal Composition:</b>	<i>85% Muscat Canellit, 15% Chardonnay</i>
<b>Harvest Date:</b>	<i>September 5-7, 2002</i>
<b>Harvest Brix:</b>	<i>23.5°</i>
<b>Residual Sugar:</b>	<i>5.1%</i>
<b>Total Acid:</b>	<i>.81 grams/100ml</i>
<b>pH:</b>	<i>3.59</i>
<b>Fermentation Regime:</b>	<i>Stainless steel</i>
<b>Finished Alcohol:</b>	<i>13.2%</i>
<b>Total Production:</b>	<i>1,725 (12/750 ml) cases</i>