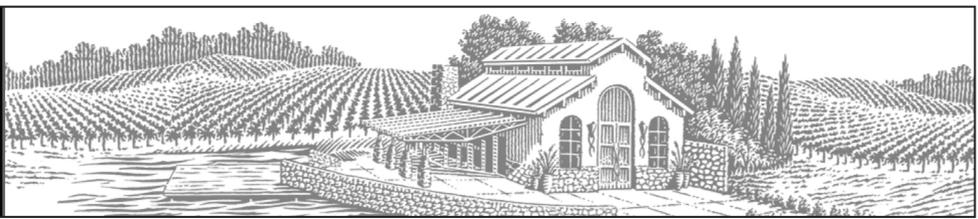


BIANCHI

Paso Robles



MOSCATO 2014

Paso Robles, California

Winemaker

Tom Lane

Vintage

Bianchi Moscato becomes more delightful with each vintage, a burgeoning floral-fruity delicacy with the right touch of sweetness. Moscato's ethereal orange blossom and kumquat flavors positively pervade the palate. We employ a unique set of processes for each of our wines. Moscato grapes from our new supplier, Dos Viñas Vineyard, are harvested late to develop all of the luscious flavors along with high sugars. The crushed grapes see several hours of juice to skin contact for breakdown of the skin cells and ample flavor extraction. Our fruit enhancing yeast is arrested near the end of fermentation at a decent alcohol level while maintaining some residual sweetness. Arresting the ferment also captures essences for a fruitier wine. This wine does not see wood (e.g. barrels) as that could reduce the floral fruitiness.

Food Pairings

As far as food and Bianchi Moscato, at the moment I am salivating over a warm mixed stone fruit (peach, nectarine, apricot) cobbler drenched by a dollop of crème fraîche.

Technical Notes

Varietal Composition:	Muscat Canelli 100%
Appellation:	Paso Robles, Estrella District 100%
Residual Sugar:	4%
Acidity:	5.4 grams/Liter, pH 3.5
Aging:	Temperature controlled, stainless steel tank
Finished Alcohol:	12.5% by volume
Bottling Dates:	January 13, 2015
Total Production:	365 cases of 750mL bottles

