



Technical Data

Grape Source: Early Muscat

Appellation: Willamette Valley

Vineyard Source: Tualatin Estate

Soil Type: Laurelwood (windblown, glacial loess),
Missoula Flood sediment and Pisolites

Harvest Date: October 1-3, 2014

Harvest Statistics

Brix: 22.0° - 24.2°

Titrateable acidity: 4.5 g/L

pH: 3.60

Finished Wine Statistics

Alcohol: 8.6%

Residual sugar: 60 g/L

Titrateable acidity: 6.81 g/L

pH: 3.78

Yeast Strain: Epernay-2

Fermentation: 100% Stainless Steel Tank

Bottling Date: January 2015

Cases Bottled: 1,854

Release Date: March 2015

Peak Drinkability: 2015 - 2017



TUALATIN ESTATE 2014 Semi-Sparkling Muscat Frizzanté

Tasting Notes

The welcoming nose opens with vibrant aromas of the Early Muscat grape including lychee, peach, citrus and honeysuckle. On the palate, flavors of fresh grapes, passionfruit and citrus emerge around a sweet core. The effervescence and balancing acidity contributes to a lively mouthfeel and clean finish.

About the Vineyard

Tualatin Estate Vineyard, established in 1973, is one of the oldest and most respected vineyards in Oregon's Willamette Valley. Pinot noir and Chardonnay from Tualatin took Best of Show for both the red and white categories at the London International Wine Competition in the same year, a feat unduplicated in the competition's history. Covered in Laurelwood soil, the slope is south-facing with an elevation of 250-530 feet.

Winemaking Notes

The stylistic vision of this wine is based upon the Italian Moscato, a Moscato of Asti; light, fresh and low in alcohol. The grapes were picked at peak ripeness and lightly whole cluster pressed to avoid phenols. The juice was cold settled and racked to another stainless steel tank for fermentation. It was inoculated with a specially selected yeast strain, which promotes high fruit tones. Fermentation lasted approximately four weeks at 52° F. The wine was racked immediately after fermentation to preserve fruitiness and bottled at 30° F to preserve the natural CO₂.

Food and Serving Suggestions

Delicious on its own or on the patio with a picnic. This wine is perfect for brunch and dessert pairing. Enjoy ice cold to preserve the bubbles and serve with fresh fruit salad, peach tarts, lemon bars or key lime pie.

Wording for Wine List

Explosively fruity, tropical, semi-sweet and refreshing.