Tasting Notes
Filled with aromas that jump from the glass, scents of peaches, lychee, citrus and honeysuckle create a welcoming wine. The palate continues with flavors of fresh grapes, tropical fruits and spice. The effervescence and bright acidity contributes to a light texture and refreshingly clean finish. Peak drinkability: 2016 - 2018.

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 soft cheeses.

Wording for Wine List
Explosively fruity, tropical, semi-sweet and refreshing.