



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: September 28, 2015

Harvest Statistics

Brix: 23.4°

Titrateable acidity: 6.3 g/L

pH: 3.1

Finished Wine Statistics

Alcohol: 7%

Residual sugar: 43.3 g/L

Titrateable acidity: 6.15 g/L

pH: 3.14

Yeast Strain: VL2

Fermentation: 100% Stainless Steel Tank

Bottling Date: March 2016

Cases Bottled: 1554

Release Date: 2016

Peak Drinkability: 2016 - 2018



TUALATIN ESTATE

2015 Semi-Sparkling Muscat Frizzanté

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.