



Dolce di Moscato

Grapes and vineyards.

Valvin Muscat 69% (Hunt Country Vineyards)

Vignoles 31% (Hunt Country Vineyards)

Winemaker. Jonathan Hunt

Fermentation. Stainless steel

Aging. Stainless steel

Alcohol. 12.5% by Vol.

Total Acidity. 8.2 g/L

pH. 3.6

Residual Sugar. 5.5%

Appellation. Finger Lakes

Closure. Synthetic cork

Production. 595 cases

(estate-grown & -bottled)

Bottled. May 22, 2012



Comments by winemaker Jonathan Hunt.

In the fall of 2011, after pressing and fermenting our *Valvin Muscat* grapes, I tasted the still unfinished wine. It struck me that by blending this wine's vibrant floral notes with a rich fruity wine, we might be able to produce a delicious summer wine reminiscent of the sweet Italian Moscatos, but with a distinctive Finger Lakes character.

My wife Caroline and I experimented with blends and discovered that the lively fruit flavors of our *Vignoles* make the perfect partner for the *Valvin Muscat's* floral notes. And unlike many Moscatos, which tend to have low alcohol and high sugar content, we feel that the normal range of 11-13% alcohol and moderate sweetness provide a stronger backbone and enhance the balance of the wine.

It was Caroline who proposed the name *Dolce di Moscato*, meaning roughly in Italian "a sweet or dessert of Moscato"!

Dolce di Moscato is a perfect summer wine, light, lively and fruity — great for relaxing with friends, as an aperitif, or paired with spicy dishes. Serve chilled.

We hope you enjoy it ... cheers!