

BELLANGELO

FINELY CRAFTED FINGER LAKES WINES

2013 MOSCATO

2013 GROWING SEASON SUMMARY

Wet was the defining word for the early months of the 2013 growing season. Above average rainfall lasted through June, July and the first part of August. The moisture and heat resulted in vigorous canopy growth that required a great deal of attention in the vineyards. By mid August, the wet summer gave way to an extended and beautiful dry ripening period post veraison.

Moisture pressures returned in late September, as later ripening varieties experienced site specific intensive disease pressure. In large part, the premium Seneca Lake vineyards that Bellangelo has partnered with (the Tuller, Gibson, Morris and Sawmill Creek Vineyards) were able to mitigate much of the disease pressure, and in some instances and varieties, the warm August and September enabled grapes to achieve brix levels higher than were seen in the extended and warm 2012 growing season. Temperatures dropped quickly as fall approached, and by the last of Bellangelo's Riesling harvests on November 22, 2013, the temperature was barely 20°F. Overall, 2013 was a difficult yet beautiful vintage that enabled the unique Finger Lakes combination of beautifully ripe fruit with mouth watering levels of acidity.

TASTING NOTES & FOOD PAIRINGS

At Bellangelo, we specialize in hand-crafting small lot, authentic wines that offer a maximum expression of Finger Lakes terroir.

2013 Moscato

Nose: Tropical Notes of Pineapple, Coconut and Banana

Palate: Peach, Pina Colada, Banana

Finish: Effervescent, Sweet Without Being Cloying

Bellangelo's classic semi-sparkling Moscato makes the perfect warm weather apéritif, dessert, or sipping wine. Try pairing with salads and seafood appetizers, or apple crumble for dessert.

TECHNICAL DATA

Composition: 100% Valvin Muscat

Vineyards: Morris Vineyard (100%)

Appellation: Seneca Lake, Finger Lakes

Harvest Dates: September 20, 2013

Brix at Harvest: Pressed Average 17°

Alcohol: 11.2%

Residual Sugar: 5.5%

Fermentation: Stainless Steel 100%, With CO₂ Capture Late in Fermentation Process

Malolactic Fermentation: None

Barrel Aging: None

Additional Info: Additional Effervescence Obtained with Assistance of Sparging Stone Prior to Bottling

Bottling Date: May 6, 2014

Bottle: Antique Green Symphony 750mL

Closure: Agglomerated Belgian Beer Cork

Production: 1,000 cases

Release Date: May 30, 2014

Suggested Retail Price: \$16.00

