



2015 CASASMITH VINO MOSCATO

Elderberry blossom and wisteria perfume rises from the glass leading to a mouthful of apricot, orange blossom, honeysuckle, boysenberry and ripe peach. With a fine bubble and lavish texture this one is for the table, porch or picnic.

BLEND

100% Moscato

APPELLATION

Washington State

PRODUCTION

Yield: 5 tons per acre
Top secret yeast
100% whole cluster pressed
No new oak
6 months tank aged on lees

WINE ANALYSIS

8.0 g/L titratable acidity
3.4 pH
8.5% alcohol
7.0% residual sugar

CURRENT & PAST SCORES

90 Points, *Robert Parker's Wine Advocate*

“Checking in at 8.5% alcohol, the sweet 2015 Moscato VINO is an absolutely delicious, pure, impressively balanced sweet wine that offers lots of floral, tropical and sugared peach aromas and flavors. It has a touch of carbonic gas that keeps it fresh and lively, and it’s going to be great with any type of fruit dessert, or even as an aperitif.”

VINEYARD

The vineyards we work with are farmed using the most up to date sustainable practices.

Upland Vineyard: Located on the northern slope of Snipes Mountain at a high elevation. The soils are cobblestone, broken volcanic rock and coarse sand, created when a volcanic fault rose from an ancient river bed.

Champoux: An iconic vineyard in the Horse Heaven Hills. The soils are silty loam, and the vineyard can be quite windy which gives the fruit incredible aromatics.

Phil Church: In the Rattlesnake AVA which is the most western part of the highest elevation Yakima Valley. The soils are chalk and broken volcanic ash.

VINTAGE

The 2015 Harvest in Washington State started with an early spring bud break and continued into a warm summer. Although it started early and was a very warm year, the fall turned out to be long and temperate, which gave great ripening to our fruit, bright acid, low alcohol and beautiful complexity.



SIXTO



WINES OF
SUBSTANCE

B. Leighton