



Penns Woods Winery



Moscato 2017

Tasting Notes:

This wine has sweet rose and candied peach on the nose, with light, clean white peach and lemongrass on the palate that leads into a long, lingering finish.

Aging Process:

- Harvested when the grapes are very ripe (sugar is 200g/liter)
- Bottled 4 weeks after fermentation
- 7% residual sugar
- 7% ABV

Vineyard Facts:

- Rows 41-46
- Year(s) Planted: 2010
- Age of Vines: 7 years
- Soil Type: Clay and 1-10 inch rocks, very iron rich
- Pruning Style: Double guyot
- Tonnage per Acre: Produces approx. 4.5 tons per acre
- Typical Harvest: First week of September

Pairing Suggestions:

- Mixed nuts (lightly salted)
- Bacon
- Pancakes w/ maple syrup

Awards:

- Double Gold- 2018 Finger Lakes International Wine Competition