



PINK MOSCATO

Estate Grown and Bottled; Seneca Lake AVA

Our "Juicy Sweet" line is a set of premium sweet wines that represent the best that a sweet wine can offer. During the fermentation process, temperature is monitored constantly to allow us the ability to control and to stop the fermentation at the

optimal sweetness to best express the character of each grape. Pink Moscato is no exception to the hidden gems found in the Finger Lakes

WINEMAKING NOTES

Alcohol by volume: Table Wine

Residual sugar: 7%

IRF scale: Medium-Sweet

Age ability: 1-3 years.

Serving temperature: 48°-55°F

Tasting notes: Tropical fruit, strawberry.

Pairing suggestions: Fruits, dessert, cheeses, pasta.



"In 1805, Caleb Fulkerson embedded his willow walking stick into a spring on the land we now call home. Chosen based on the distinctiveness of a glacially formed landscape, the soils of which determine the character and quality of each wine that results. We invite you to share in the passion we have as farmers."

WHAT IS MEANS TO BE 'JUICY SWEET'

Grape: Blend

Harvest date: varies

The grapes for our "Juicy Sweet" series of wines are harvested at the optimum time for each variety

and treated with the utmost care to preserve all of the natural grape flavors that develop in the vineyard. These wines are fermented using premium yeast at a low fermentation

temperature and then filtered once the balance of sugar is at its peak. This makes these refreshing wines irresistible.