



2018 Early Muscat Straw Wine Bellpine Vineyard

Here is an unusual wine painstakingly made utilizing a centuries-old technique of drying a portion of the harvested grapes on a bed of straw. This process, which takes about six weeks, concentrates flavors and sugars. This, combined with a more modern cryogenic approach on the remaining portion of the juice, results in a highly distinctive and spectacularly expressive dessert wine.

Room-filling Muscat aromatics open up to secondary notes of guava and pine. The jaw-dropping OH-WOWness of the opening is followed by a palate swimming with a tiny universe of varietally true flavors and textures. The viscous delirium of 12% natural residual sugar is structurally underpinned by the robust and complex acidity for which this varietal is known.

Specifications

Dessert

375 ml

12.0 % residual sugar

12.4 % alcohol

2.89 pH

8.8 grams/liter TA at bottling

Harvested September 24, 2018

50 cases produced



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