

2010 MUSCAT

Harvested at approximately 30 Brix from our own Destiny Ridge Vineyard, our 2010 Muscat was gently whole cluster pressed.

The juice was then carefully transferred to 4 year old French Oak barrels, where it underwent a long, cold fermentation until it reached the desired Brix level, at which time fermentation was stopped. Very aromatic and floral, our first vintage of Muscat presents itself with inviting aromas of pineapple, apricot, Anjou pear and notes of honey. It's sweet and tropical flavors are balanced by its crisp acidity, creating a light, refreshing and elegant white wine. The Muscat's crisp style also makes this ideal for Asian dishes, or a delicious accompaniment to grilled peaches drizzled with honey and topped with cream cheese.



2010
LATE HARVEST MUSCAT

DESTINY RIDGE VINEYARDS
HORSE HEAVEN HILLS

JUST THE STATS

Barrel Fermented in 4 year old French Oak
100% Muscat
pH: 3.29
TA: 0.67 g/L
Alcohol %: 13.0

Release limited to 144 cases

\$14/ 750ml. bottle



Alexandria Nicole 2880 LEE RD. STE. C • PROSSER WA 99350 • 509.786.3497

INFO@ALEXANDRIANICOLECELLARS.COM • WWW.ALEXANDRIANICOLECELLARS.COM