

## 2015 Moscato

The Muscat Canelli grapes used for this wine were harvested from two Texas High Plains A.V.A vineyards. A cool fermentation was utilized to keep the floral notes intact, as well as the fruit flavors of this grape. When the wine was still sweet, we stopped the fermentation short to keep the floral and fruit components fresh and forward.

This wine exhibits notes of fresh rose and jasmine with a plush nose of sweet fruit that greets you upon the first examination of this wine. Shortly following, the front note on the palate is of caramel sugar and hints of honeyed apricot and melon. The back palate finishes with a touch of tropical fruit and citric hints, wrapped in intense fruit. This wine is perfect for rich desserts that showcase cream, honey, cheese or fruit. Coffee and chocolate flavors hold up well with this Muscat as well.

### VARIETAL COMPOSITION

Muscat Canelli

### ON THE NOSE

Gardenia, orange flowers and spice

### ON THE PALATE

Tropical fruit, sweet notes of citrus and honey

### FOOD COMPLEMENTS

Desserts with rich cream, honey and fruits. Pairs well with soft cheeses as well as milk chocolate

### APPELLATION

Texas High Plains

### HARVEST DATE

August 2015

### HARVEST BRIX

24.5 - 25.0

### ALCOHOL

13.5 %

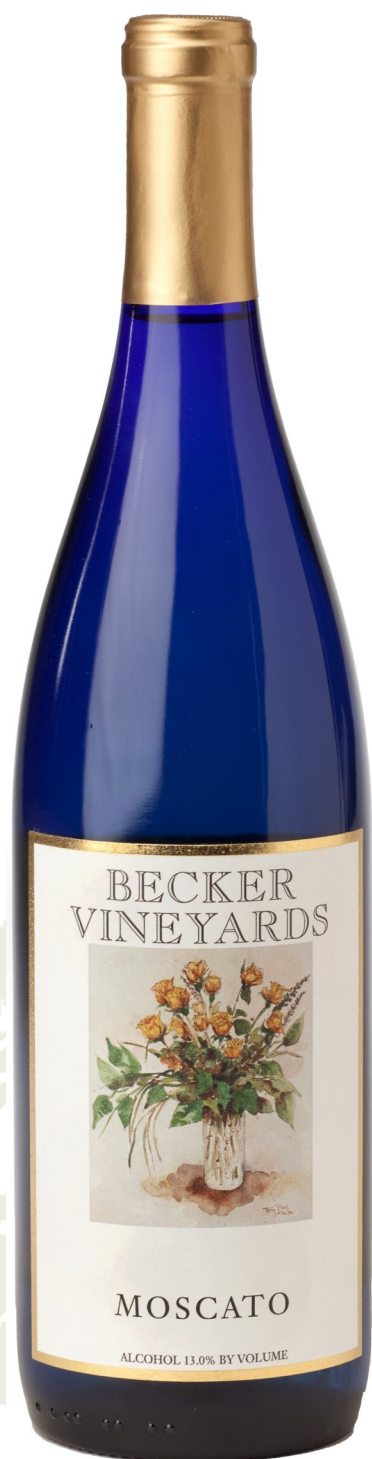
### BOTTLING DATE

January 2016

### FINAL R.S.

Dry- 0.2 g/L

### PRODUCT SKU



BECKER  
VINEYARDS



MOSCATO

ALCOHOL 13.0% BY VOLUME



BECKER VINEYARDS

STONEWALL, TEXAS