

2014 MOSCATO

100% Muscat Canelli

Rattlesnake Hills ava, Hyatt Vineyards

Muscat has always been one of Mike's favorite wines. Its intense fruit characters are second to none and it's versatility with food is unmatched. But while traveling in the Piedmonte region of Northern Italy, Ellena and Mike discovered Moscato. WOW — a Muscat finished sweeter and with less alcohol. We knew we would have a winner if we could reproduce this marvelous treat using our incredible Washington State Muscat grapes. The quality of the Muscat grape grown here in the Pacific Northwest gives us the ability to produce an exceptional Washington State Moscato.

Winemakers Notes: Unanimously loved by wine critics and consumers alike, this wine is a delight. Bubblicious bubble gum immediately engulfs your nose with nuances of sweet honeysuckle and Juicyfruit. Pink bubble gum fills your whole mouth while ripe pear and spun sugar linger. A crisp acid level and slight spirtziness keeps this wine from being cloying.

Enjoy this wine well chilled as an aperitif, with a fruit and cheese platter or as an accompaniment to Ellena's Dutch Apple Pancake recipe published in her latest cookbook.

'08 Vintage - **Excellent**, Wine Press Northwest Magazine March 2010

'09 Vintage:

89 Points, Wine Enthusiast Magazine

90 Points, The Wine Advocate

'11 Vintage:

Double Gold, 2012 Seattle Wine Awards

Unanimous Double Gold, 2013 Great Northwest Wine Competition 2012

Excellent, Great Northwest Wine

'12 Vintage:

Bronze, Great Northwest Wine Competition 2014

87 Points, Wine Enthusiast

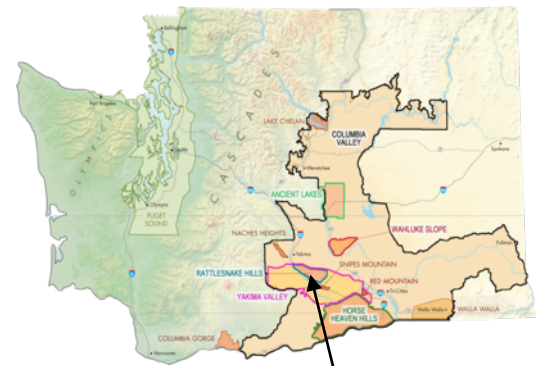
Gold, Savor NW Wine Awards 2014

Double Gold, Seattle Wine Awards 2014

'14 Vintage:

Silver, Great Northwest Wine Competition 2015

Gold, Sunset International Wine Competition 2015



Hyatt Vineyards
Rattlesnake Hills AVA

Winemakers: Mike Conway and Natalie Conway-Barnes

Harvest date: September 13, 2014

Analysis: Brix: 24.5 T.A.: 1.1 pH: 3.35

Blend: 100% Muscat Canelli, Hyatt Vineyards, Rattlesnake Hills AVA

Yeast: D-47 Cold fermented between 45 and 48 F° for 4 weeks.

Residual Sugar: approx. 10%

Alcohol: 6.0% by volume

Bottled/production: March 3, 2015 | 391 cases

Released: March 2015

Latah Creek Wine Cellars, Ltd.

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