

RAYWOOD

2023 MOSCATO



APPELLATION: Central Coast, California

ABV: 12.0%

TA: 0.6 g/100ml

pH: 3.22

RS: 4.63g. 100ml

OAK: N/A

OAK AGE: N/A

AROMA: Orange blossom, floral bouquet with peach and pear

PALATE: Honeysuckle, pear and green apple. Sweet crisp finish

PAIRINGS: Green curry, spicy spaghetti arrabbiata or white fish

SIZES AVAILABLE: 750ml

HARVEST NOTES: Harvest 2023 caught us all by surprise. Most growers, including us, received early crop estimates that projected a small harvest like 2022. That news prompted Bimmer and I to camp in our vineyards and do long walks amongst the vines. My depression was soon relieved! The clusters were large with nice juicy berries. We had a cool and late spring, so the vines took more time to ripen due to an extended bud break followed by a mild summer. Without any heat waves and plenty of water in the soil from the wonderful 40 inches of rain the canopies and clusters grew and grew. The long hang time in cooler weather allowed the grapes to produce dark and rich colors along with beautiful tannins in the red wines. Even though it took a long time to ripen, the grape sugars were exactly where we wanted them. 2024 will be exceptional in many ways.

The key to making a delicious Moscato is being able to trap in the beautiful aromas and flavors of the grape and balance the sweetness with enough acid to make it light and refreshing, rather than thick and cloying. A long, cool stainless steel fermentation retains the distinct Moscato characteristics. The wine is bottled with a little of the carbon dioxide leftover from the fermentation to give a slight effervescence and to lift the fruit aromas. Raywood wines are hand-crafted from select vineyards from the Central Coast of California. The wines take advantage of the wonderful climate of warm invigorating days and cool nights. Raywood wines are produced by Castoro Cellars in Paso Robles, California.

Full of aromas to please. Serve cold.



TRUE TO THE VARIETY, RAYWOOD DELIVERS!