

Grapes: 100% Moscato Nero

Region: Texas AVA

Vineyards: Vineyards throughout Texas including Bingham Family Vineyards

and Reddy Vineyards

Exposure: South / Southwest

Altitude: 872 - 3415 feet above sea level

Vine Training: Guyot-trained
Vine Age: Average 12 years

Time of Harvest: August

Vine Density: 2,500 - 3,500 vines per acre

Total Production: 208 Cases

Vinification Process:

The Moscato Nero grapes are primarily fermented in stainless steel tank slowly at low temperatures (< 60F), and then moved to neutral barrique to complete fermentation to dryness. The wine is then chaptalised to achieve perfect sweetness, and finished in

neutral barrique until ready to bottle.

Aging Process: After chaptalisation, the wine rests en barrique for months

before the wine is bottled.

Alcohol Content: 13.81%

Tasting Notes: Beautifully rose gold in color, laden with lush apricot and

tangerine peel, this wine pairs with spice or salt, or stands as

dessert all by itself!

Winemaker: Willem Johnson

Winery Philosophy: Deschain Cellars strives to produce handcrafted wines of Old

World elegance combined with New World vibrancy, wines that play well with food and that are equally suited to just sit and sip.

Cellaring: 12 - 15 years

Closure: Cork

Food/Menu Pairing: Beautiful as dessert all by itself, try this alongside your favourite

spicy Thai dish, or as a perfect compliment to salty aged Grana

Padano Parmigiano cheese.