

2012 Black Muscat Winemaker Notes

2012 BLACK MUSCAT

This Black Muscat is as exquisite as it is rare. Sweet and bursting with rich flavors of fruit and spice, it has a lingering, satisfying taste. The aroma is intensely floral; as lush and intriguing as only Muscat can be.

Black Muscat is excellent served after dinner with dessert or fruit and rich cheeses.

We are proud of our sustainable practices, including: solar power generation, composting of winery and paper waste, maintaining wildlife habitat and natural pest control, cover cropping and erosion control, recycling and social responsibility.

GROWN, PRODUCED & BOTTLED BY
SHENANDOAH VINEYARDS, PLYMOUTH, CA
www.shenandoahvineyards.com

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

CONTAINS SULFITES



*Shenandoah
Vineyards
of California*



2012
Amador County
BLACK MUSCAT

ALCOHOL 17.0% BY VOLUME

DESCRIPTION

From a rare red muscat clone, Muscat Hamburg, comes this lightly colored imminently drinkable, fortified dessert wine. Estate grown and sustainably farmed, the wine's aromatics lead off with hints of crushed rose petals, lilac blossoms and vanilla bean. Sweet and decadently luscious, the wine teases the palette with flavors of crushed raspberries, ripe plums and dried cranberries while leaving a long warm lingering, come hither finish. Serve straight up or on the rocks, this wine complements a blackberry cobbler a la mode to near perfection. A rich, pure hedonistic delight!

FOOD PAIRING

A perfect match for your lunch or dinner menu.
Goes well with rich cheeses and desserts.

SPECIFICATIONS

94% Muscat Hamburg

6% Petite Sirah

Residual Sugar: 10.0.0%

Total Acid: 5.1 gm/l

Alcohol: 17.6 %

BOTTLED DATE

December 20, 2013 - 659 cases bottled, 375 ml

RELEASE DATE

January 6, 2014