

## 2008 LATE HARVEST MUSCAT

<b>RELEASE DATE</b>	May 2010
<b>PRODUCTION</b>	100 cases
<b>APPELLATION</b>	100% Atlas Peak
<b>BLEND</b>	100% Late Harvest Muscat



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### *The Vines*

Our Muscat grapes are grown on the steep rocky slopes of Napa's Atlas Peak at an elevation of 1200 feet. The very hot days and cool damp nights are perfect for these Muscat grapes.

### *The Wine*

Our 2008 Late Harvest Muscat was cold fermented in small neutral French oak barrels. These older barrels are considered neutral, so do not have a lot of oak flavor to offer to the wine, although there is a hint of spice and aroma from the wood on the finish. The aromas are honey, apricot, pear syrup and peaches. These aromas follow through as flavors on the palate. The wine has great viscosity and richness. It maintains a nice acidity which helps balance the richness of the residual sugar and gives the wine a nice vibrancy on the finish.

### *The Bottom Line*

The decadence rich fruit of our 2008 Late Harvest Muscat makes this the ideal dessert on its own or a delicious accompaniment to many desserts.