



2014 Griot Cellars Giallo Paso Robles

Vineyards

The grapes were sourced from two different vineyards located on the cooler Westside of Paso Robles all being planted in clay-based to sandy loam soils.

Winemaking

The whole-cluster grapes were handpicked in the early morning and lightly-pressed. The juice was fermented in a stainless steel tank and then aged sur lie in 50% neutral French oak and 50% stainless steel barrels for 6 months. The wine did not go through malolactic fermentation and was clarified by bentonite fining before being filtered prior to bottling. The blend consists of 68% Moscato Giallo, 25% Chardonnay, 7% Fiano.

Characteristics

In the glass, the aromas of the Moscato Giallo envelop the bouquet, lingering flavors of Jasmine, white peach and citrus gives way to an elegant dry finish. This wine can be paired with a variety of dishes from a simple plate of prosciutto and melon, grilled prawns, chicken satay or a simple selection of young cheeses.

Wine Facts

Varietal: blend **TA:** .76 g/100ml **pH:** 3.34 **Alcohol:** 13.7% **Bottled:** 23 April, 2015