

CRANE LAKE®

ESTP 1994

MOSCATO

Our Story:

There is no lake. Sometimes a crane comes by. But we liked Fred's drawing and it was free and our motto is "Every Penny to the Grape", and there you have it.

We are extravagant in our care for our grapes. We spare no expense in creating the optimal soil for our vineyards. We invest in the very latest, state of the art-real expensive-technology to craft a wine that is varietally correct with flavor and body. We call it Crane Lake, and as you know every penny to the grape.

Winemaker Notes:

This sweet wine is light in color with floral aromas including notes of orange blossom, jasmine and honeysuckle. Flavors include peach, melon and spice.

Food Pairing Suggestions:

This wine can be sipped by itself, but is complementary to a number of foods. With appetizers try prosciutto, melon, brie cheese, or smoked salmon. For a main course I suggest baked ham, grilled red snapper or chicken.

Technical Profile:

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Winemaker: Bob Stashak Appellation: California Blend: 76% Muscat

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24% Proprietor's Dry White

Glucose | Fructose: 69.06 g/L
Total Acidity: 5.29 g/L

pH: 3.35

UPC: 750ml 0 81054 39408 6 1.5L 0 81054 39308 9 187ml 0 81054 39508 3 4-pk 0 81054 00285 1



