

# Crimson Moscato

## DESCRIPTION:

This crimson beauty is the marriage of two sweet favorites, concord and moscato grapes. You will enjoy wonderful aromas of grape jelly and orange zest which will lead you to a luscious mouthful of fruity bliss.

## PRODUCTION METHOD:

The juice from the grapes are fermented in a stainless steel.

## PAIRINGS:

This sweet red pairs well with poultry, seafood, and peanut butter and jelly sandwiches. Feta, gorgonzola, and goat cheese will also make your taste buds come alive when paired with the Captain's Walk Crimson Moscato.



Serving Temperature: 45-50° F

Cellar Life: 1 year

Appellation: American

Residual Sweetness: 7.0%

PH (Acidity): 3.23

Alc. By Volume: 12%

Product UPC: 728284010309

## INSPIRATION:

Some masterpieces are well-planned works and others are happy accidents, and we believe this is the case with our Crimson Moscato. When bottling Titledown Moscato, a bottle at the end of the run did not fill completely, and our clever winemakers seized this opportunity to experiment. They sent this partially-filled bottle back down the bottling line to be filled with the next wine they were bottling, a sweet concord grape wine. They were delighted with the results, and Crimson Moscato was born.

## Our Mission

*A venue for vinifera, Captain's Walk Winery offers premium wine tasting in a laid-back atmosphere. We take the snobbery out of wine while providing a unique and lighthearted tasting education at our Winery.*

