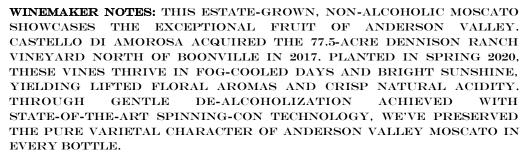


2024 LIBERO MOSCATO

ANDERSON VALLEY

NON-ALCOHOLIC WINE



2024 GROWING SEASON: SPRING BROUGHT IDEAL CONDITIONS FOR FLOWERING, SETTING THE STAGE FOR AN EVENLY RIPENED, VIBRANT VINTAGE. ABUNDANT RAINFALL IN 2023 AND A STEADY 2024 GROWING SEASON FULLY RECHARGED THE SOILS, ALLOWING US TO NEARLY DRY -FARM AND DELAY IRRIGATION UNTIL MID-JULY—A RARE AND WELCOME SHIFT. MODERATE SUMMER TEMPERATURES RIPENED A SLIGHTLY ABOVE-AVERAGE CROP WHILE PRESERVING ACIDITY, PERFECT FOR THE SPARKLING WINE HARVEST, WHICH BEGAN AUGUST 16TH. STILL WHITES FOLLOWED IN PRISTINE CONDITION—SAUVIGNON BLANC, SEMILLON, CHARDONNAY, ALBARIÑO, AND RIESLING.

AS SEPTEMBER WARMED, HARVEST GAINED MOMENTUM. YIELDS VARIED BY SITE, BUT QUALITY WAS STRONG THROUGHOUT. RED VARIETIES ARRIVED STEADILY AT OUR CRUSH PAD—PINOT NOIR, CABERNET FRANC, MERLOT, SYRAH, ZINFANDEL, AND CABERNET SAUVIGNON. WARM, DRY OCTOBER WEATHER BROUGHT FULL RIPENESS AND AN EARLY FINISH, WITH THE LAST CABERNET HARVESTED BY MID-MONTH—SEVERAL WEEKS AHEAD OF 2023.

—BROOKS PAINTER, DIRECTOR OF WINEMAKING

TASTING NOTES: DELICATE GERANIUM PETALS, ORANGE BLOSSOM, AND HONEYSUCKLE AROMAS GIVE WAY TO VIBRANT FLAVORS OF RIPE PEAR, SUN-KISSED MANDARIN, AND CRISP GREEN APPLE, BALANCING SWEETNESS WITH FRESH ACIDITY.

FOOD PAIRING: PAIRS BEAUTIFULLY WITH HONEY-DRIZZLED GOAT-CHEESE CROSTINI, LEMONY CALAMARI SALAD, OR SPICY THAI GREEN PAPAYA SALAD TO BALANCE THE HEAT WITH A SUBTLE SWEETNESS.

VARIETAL COMPOSITION: 100% MOSCATO

APPELLATION: ANDERSON VALLEY **AGING:** STAINLESS STEEL TANK

PRODUCTION: 552 CASES

WINEMAKERS: BROOKS PAINTER, DIRECTOR OF WINEMAKING

PETER VELLENO, WINEMAKER

AUDRIE WALSH, ASSISTANT WINEMAKER

HARVEST DATES: 10/7/24 BOTTLING DATE: 5/7/25

PH; 3.31 TITRATABLE ACIDITY; 7.2 G/L
ALCOHOL: <0.5% RESIDUAL SUGAR; 27.1 G/L

