



2020 MUSCAT OTTONEL

CGT “SMALL LOT” wines are stylistic winemaker creations shaped by the growing season, fruit-style, specific vineyard blocks, or simply a seasonal inspiration. They’re small production, high-quality and individualistic wines meant to be enjoyed with great foods.

TASTING NOTES

This unique, off-dry style white wine offers an immense floral nose, steely-minerality with hints of rose, light pear and subtle honey. Balanced with a light acidity, this wine offers beautiful freshness and structure. Serve slightly chilled with seared scallops, most Thai or Indian cuisine, lighter cheeses or mushroom dishes.

WINEMAKER NOTES

Normally used for blending, this is our first single production of Muscat Ottonel. Handpicked in the cool early morning hours, the grapes were traditionally pressed and fermented slowly in stainless steel at cool temperatures. We inoculated with yeast to preserve bright fruit flavors and unique character. By extended aging in neutral stainless-steel environment, the flavors were accentuated along with the crisp, zesty qualities and distinctive freshness. The finished wine was aged for 8 months in stainless steel and stored cold to retain the wine’s aroma and fresh character.

TECHNICAL DATA

Appellation:	Old Mission Peninsula
Production:	225 cases [12-750 ml.]
Alcohol content:	12.5% ABV
Harvest date:	October 15 & 25, 2020
Harvest sugar:	19.5° Brix
Residual sugar:	0.9° Brix
Bottling date:	July 20, 2021
Winemaker:	Bernd Croissant & Kurtis Berry
UPC Code:	083161-20213 1