

Salt of the Earth *Flore de Moscato*



Brand:

Salt of the Earth formed in 2011 as a partnership between an expert moscato grower, a veteran moscato winemaker, and an experienced winery owner to deliver better moscato at a lower price. The expertise of the Salt of the Earth team is unparalleled in the moscato market, and nothing comes close to Salt of the Earth quality in this price range.

People:

Andrew Quady started Quady Winery as a muscat specialist in 1980 and hired winemaker Michael Blaylock in 1983. Winegrape grower Denis Prosperi has been growing muscat grapes since that time. With decades of experience working collaboratively to provide high quality muscat wines at affordable prices, their mission is to provide the best tasting value-priced moscato in the U.S.

Place:

Salt of the Earth wines come from a warm, spacious valley where the grapevines grow lush and the fruit hangs heavy with sugar: California's San Joaquin Valley. Moscato grapes are grown in a variety of soils that are remnants of a vast inland sea. Hot 95° days are just right for making sweet wines. The long summers ensure ample time to reach full ripeness before being harvested in the fall.

Varietals:

Orange Muscat and Muscat Canelli.

Taste:

Vibrant fruit aromas of peach, golden raisins, and honey. Sweet, medium-to-full body and long, mouthwatering flavors of citrus and apricot jam. Balanced with fruit acid to finish clean.

Serving:

Serve chilled at picnics, grills, and bbqs. Delicious with anything savory that has a sweet sauce (ex. sweet-sour asian sauces, bbq sauce, or burgers with chutney).

Best Buy at 2015 World Value Wine Challenge - 93 points - Exceptional

"Bright medium light gold color. Lively, fun, grassy, fruity aromas of dried kumquat, dried straw, and lemon oil with a chewy, moderately sweet medium-full body and a peppery, short finish with fruit tannins and no oak. - *Beverage Testing Institute* (2014 vintage).

Alcohol: 7.50%

Sweetness: 16.95 g/100ml residual sugar

Stabilization: Sterile filtered

Fermentation: One month at 40 degrees F

Aging: unaged

Barcode: 013022000392