



## *Late Harvest Muscat*

BC VQA 2018

Production 235 cases (12x375ml)

Winery retail price: \$17.99 ex tax

### CHEMISTRY

Alc. 7.5%  
pH 3.53  
TA 6.2 g/L  
RS 82.1 g/L

### AVAILABILITY: RESTRICTED LISTING

Winery direct, select fine wine stores and restaurants

CSPC: 198320  
UPC: 626990248965

### WINEMAKER'S NOTES

The Late Harvest from Fort Berens is traditionally made with Riesling. During the 2018, we decided to try another grape variety and were able to find some splendid Muscat grapes. A blend of about 50% Muscat Blanc and 50% Orange Muscat was harvested on October 15, 2018. The grapes were co-fermented and after about 10 days fermentation was stopped to preserve the natural sweetness.

### TASTING NOTES

Made with Muscat grapes, a medium-sweet wine featuring a beautiful bouquet of honey, cantaloupe, and passion fruit. It pairs perfectly with a cheese and charcuterie board as an appetizer, or savour it with an almond biscotti or a fresh fruit dessert.

