

Moscato ALLEGRO

2010



PRINT MEDIA HITS

More **Sweet Words** about our **2010 Moscato Allegro**

"America's sweet tooth seems to be returning, especially for Moscato, and **this sweetie satisfies** for its orange soda, honey and vanilla cream flavors. **86 points**"

– *Wine Enthusiast Magazine*

"A **very likable** and purist iteration of this fragrant white is the 2010 Moscato Allegro (about \$11), which is cold-fermented by California's Martin & Weyrich Winery exclusively from muscat canelli grapes. It offers a nose of **honeyed peaches**, which are joined on the tongue by apricots, **pure honey** and a **little butterfly kiss of lemon**. Bottom line: This one is for those of you — and there a lot of you out there — with an insatiable sweet tooth."

– *Tampa Bay Times*

"Made of Muscat Canelli in **the classic style of the Italian Moscatos**. Flowers and the unmistakable fruity aromas of the Muscat Canelli Grape. High acidity, very low alcohol. The brief period of fermentation keeps the alcohol low and keeps the natural grape sweetness high. **An ice cube and a splash of carbonated water makes for the most refreshing and appealing summertime wine spritzer**. Ideal for fruit desserts. \$12.00."

– *CBS, San Francisco, Narasi David*

"The **more successful** (Moscatos) were those that have been made for years, before muscat got so trendy, and they were made from muscat canelli (aka muscat blanc). An example is the 2010 Moscato Allegro (\$12), **lively and aromatic, with sweet orange blossom and tangerine notes**."

– *San Jose Mercury News, Laurie Daniel*

"**TRENDIEST**: 2010 Moscato Allegro, O'Neill Vintners, Cairn Ranch Vineyard, Calif.: intense aromas of orange blossoms, quite sweet, **frizzante, intense orange and tangerine flavors**; \$12. **This is cool among the social-media set**; messaging a friend about it is almost sexting."

– *The Miami Herald, Fred Tasker*

"Spritzy, **bright & aromatic** with sweet, spicy peach and orange blossom; juicy, creamy and balanced. **88 points**"

– *The Tasting Panel, Anthony Dias Blue*