



WINEMAKING

To craft this appealing blush wine, our winemakers cap and drain the juice to increase the varietal intensity and avoid malolactic fermentation to maintain the wine's vibrant acidity. To preserve its fresh, fragrant aromas and flavors, our Moscato is cold-fermented at 50°F and aged entirely in stainless steel tanks. The Moscato is then blended with just a whisper of rosé wine to give the wine its pretty pink color.

TASTING NOTES

Sutter Home Pink Moscato is delightfully fresh, with luxurious aromas of white peaches, honeysuckle and caramel. Luscious passion fruit and honeydew melon flavors mingle with hints of sweet vanilla on the palate, balanced by refreshing acidity and a crisp finish. Our Pink Moscato is best served chilled.

PAIRING SUGGESTIONS



Light to Mild
Cheeses



Chicken
Paninis



Fresh
Berry Tart

FAMILY OWNED SINCE 1948

Our timeless American story dates back three generations to when the Trincherro family left their home in New York City to pursue the American Dream in Napa Valley. The family purchased Sutter Home Winery in 1948, after the winery had been closed for almost 30 years due to Prohibition. Still family-owned, Sutter Home has a long history of delivering wine that people love, starting with the creation of the original White Zinfandel in the 1970s.

Sutter Home is proud to be the brand generations of wine lovers trust to deliver consistent, award-winning quality and value for every wine occasion. We were honored to be awarded the Distinguished Service Award for "having introduced more Americans to wine on the table than anyone in history" from Wine Spectator. We will forever stand by our promise to create "a great product for a fair price."



— FAMILY OWNED, AMERICAN MADE —



@SutterHomeWines

SutterHome.com

VISIT US: 277 St. Helena Highway South, St. Helena, California 94574

PINK MOSCATO



APPELLATION: California

TA: 0.75g/100ml

PH: 3.05

RS: 8.4g/100ml

ALCOHOL: 10.0%