



2017 MOSHINA WHITE PASO ROBLES

60% Marsanne, 30% Roussanne, 10% Gewurztraminer

Aromas of peach, vanilla, marshmallows and delicate pine with hints of citrus, apricot and stone fruit. Yep, smells like moshpit love !

This is our new white counterpart to our 2016 Moshina Red Blend that we recently released to our wine club members. In true mosh pit fashion, it's a non-traditional blend of grapes that wouldn't be found together anywhere in the old country, something Paso Robles has become synonymous for.

We had some barrel fermented Marsanne and Roussanne from the west side but felt we needed a little something else to take it to another level. Knowing that there were no blending restrictions for this wine, we opted for a little Gewurztraminer, something I had been doing with another highly regarded wine that I've made in the past. Gewurztraminer can completely overwhelm a wine if there's even one extra percent in the blend so we worked extra hard to get this one right. It's our sensational Rhonesation wine.

-ADAM

REMEMBER THE LEOPARD!

WWW.LAZARREWINES.COM
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Appellation: Paso Robles

Varietals:
60% Marsanne, 30% Roussanne,
10% Gewurztraminer

Cases Produced: 103

Alcohol: 14.2%
pH: 3.55
TA: 0.82

Cooperage:
11 months in one year old
French oak (Marsanne,
Roussanne), stainless steel for
Gewurztraminer

Bottling date:
December 11, 2018

Suggested Retail: \$28

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