NEIGHBORHOOD WINERY

Vinho Verde Style White Wine Blend 'Harvest Moon' № 2022

About Harvest Moon: Vinho Verde is a style of white wine that originates from Portugal. The name "Vinho Verde" translates to "green wine" in English, which refers to the wine's youthful character rather than its color. Vinho Verde wines are known for their low alcohol content, slight effervescence, and vibrant acidity.

Harvest Moon combines estate-grown Pinot Noir and Chardonnay to create a unique flavor profile. These grapes are harvested early to preserve their natural acidity, are immediately pressed and spontateously ferment in stainless steel tanks to retain their freshness and fruitiness.

After fermentation, the wine is aged briefly for two months in a comination of neutral French oak barrels and stainless steel barrels before it is bottled, allowing it to acquire some additional complexity and depth.

Harvest Moon is a refreshing and easy-to-drink wine that is perfect for warm weather sipping or pairing with light, seafood-based dishes. Its bright and citrusy character makes it an excellent choice for those who enjoy crisp and lively wines.

Tasting Notes: Harvest Moon is a Vinho Verde wine with a pale straw color and a slight effervescence. The nose offers a combination of citrus and tropical fruit notes, along with hints of green apple and fresh herbs. On the palate, there is a refreshing, juicy fruitiness with zesty and crisp acidity, as well as a slight herbaceousness that adds complexity. The effervescence creates a pleasant tingle in the mouth, contributing to the wine's lively character.

ABV: 11%

AVA: Sta. Rita Hills

Total Production: 325 cases

Natural wine is a type of wine that is produced using simple or traditional methods as part of a movement among winemakers. While there is no standard definition of natural wine, it is generally made without the use of pesticides, herbicides, and with few or no additives. Typically, natural wine is produced on a small scale using traditional methods instead of industrial ones, and is fermented using only native yeast. It is also unfined and unfiltered, and often uses minimal effective SO2, allowing the wine to express the terroir and the grape variety with minimal intervention.

