

PLUS!*Gold Series Selection*

Mosby Winery & Vineyards 2004 'La Seduzione' Lagrein

Paso Robles

390 Cases Produced

One of the earliest wineries in Santa Barbara County, Mosby Winery and Vineyards has been producing award-winning *Cal-Ital* wines since the 1970s. Bill and wife Jeri Mosby purchased the Santa Ynez Valley property in 1976 and initially planted the estate to Gewürztraminer, Sangiovese and Nebbiolo. The Mosby's first commercial wines were bottled under the Vega label, named after the old land grant, but as the wine began to gain industry attention and a following of Mosby wine enthusiasts began to develop, the family insisted Bill change the label to reflect the Mosby name. In 1986, the label was changed and Vega Winery and Vineyards became Mosby Winery and Vineyards. Bill Mosby enjoys producing his *Cal-Ital* wines, which refers to Italian varietals grown in California, partly due to their versatility with food and partly because of their wide variety of flavors, aromas, and distinctive characters. Mosby's wines have been well received by the press and public since the beginning, and although his specialty is the growing and vinification of fine Italian varietal wines, he also makes award-winning grappa and wild plum and raspberry distillates that express his passion and extreme talent working with Italian fruit.

ACCOLADES & TASTING NOTES

The Mosby 2004 'La Seduzione' is Bill's fourth release of the rare *Cal-Ital* varietal, Lagrein, which was named after its origin in the Lagarina Valley of Trentino in northeastern Italy. An extremely rare grape in the United States, only a few vineyards in California are known to grow it and Mosby is lucky to source from the French Camp Vineyard in Paso Robles where the vines are 10 years old and experience very favorable growing conditions for the vigorous varietal. Awarded a **Gold Medal** at the *Orange County Fair*, the Mosby 2004 La Seduzione is velvety and violet-colored offering aromas of dark plums, cocoa, wild wood mint, black cherry, and wildflowers. The rich mouth feel and flavor of ripe black currants finish with smooth, soft tannins that allow the wine to pair nicely with rich red meats or mushroom-based dishes, such as roasted prime rib, lamb shanks, Porcini risotto or stroganoff. 100% Lagrein. Enjoy now until 2014.

REORDERS

2004 'La Seduzione' Lagrein

Winery Direct: \$30.00 /bottle

Gold Medal Wine Store price:**2-Bottle Members: \$21.00 /bottle****4-Bottle/ Multi-Series Members: \$19.00 /bottle***2 bottle min. order. Availability is extremely limited.
(plus shipping)www.goldmedalwine.com

800-266-8888

