

# LINNAEA

Linnaea Apica  
Moscato D`Asti D.O.C.G.  
Piedmont, Italy  
2011

## The Producer: Linnaea Vineyards

Stemming from the middle name of our daughter, Linnaea Vineyards is the personal wine label of husband and wife team Michelle Edwards and Daniel Fischl. Michelle has spent more than 15 years making wine for cult and boutique wineries in Australia, Italy, France, Washington and California, while Daniel has spent over 15 years researching grapes and as viticultural consultant in Victoria, Italy, Israel as well as on many of California's great cult wine estates. We will focus on producing small batches of intelligent wines from some of the world's most interesting wine regions. Current release wines include a Napa Valley Cabernet Sauvignon, and this Moscato D`Asti. Nascent projects include a Barolo from Piedmont, Italy and both red and white wines from Victoria, Australia. This is our second release.

## The Name: Linnaea Apica

Wine names are based upon the Linnaean Binomial System of genus (Linnaea) + species (Apica), created by naturalist and innovator Carl Linnaeus. Known to both the ancient Greeks and Romans, the Moscato grape may well have been the first grape ever planted. Catone called it Apiciae, while Columella and the great naturalist Pliny the Elder knew this grape as Apianae, due to the affinity of bees for its musky sweet perfume. Here we honour the humble bee.

## The Wine: Linnaea Apica Moscato D`Asti D.O.C.G. 2011

This wine was crafted from a blend of 82 year old and 15 year old vineyards, situated in a cold pocket of the Asti hills outside Canelli in Piemonte, Italy.

Grapes were hand harvested September 1 and 3, 2011, fermented at 15 degrees C, then arrested and cold settled at 0 degree C to attain a final alcohol of 5.5%. Wine was held at 2.1 atmospheres pressure through bottling to preserve natural effervescence.

100% Moscato bianco. 120 cases produced. \$30 retail.