

2014



TURASAN MISKET

















More correctly called Bornova Misket, this grape is an ancestor of the grape today known as Muscat. Like other Muscats, Turasan's Misket has expansive, soaring aromatics of peaches and sweet florals.

In Turkey, Misket is often used in blending, to give complexity and aromatics to a wine. As a stand-alone varietal it is quite a treat.



Ürgüp, Cappadocia, Central Anatolia



 ESTATE	••• Turasan	 PRODUCTION	••• 1100 cases
 VARIETAL	••• 100% Bornova Misket	 SOIL	••• Sandy
 ALCOHOL	••• 12.0%	 VINE	••• Indigenous, 1.8 tons/acre
 ACIDITY	••• 4.0 g/L	 VINIFICATION	••• Temperature controlled stainless steel tanks/concrete
 WINEMAKER	••• Edouard Guérin	 AGING	••• Stainless Steel
 SERVING TEMP.	••• 40-50°F	 MATURATION	••• Bottled after 8 months
 RESIDUAL SUGAR	••• Off-Dry	 CLIMATE	••• Continental Climate
 FOOD PAIRING	••• Fresh fruits, soft cheeses, fish	 UNIQUENESS	••• Bornova Misket is one of the parents of Muscat