2014 Classic Diamond

Appellation: New York State

Recent Awards:

- 2017 Great American International Wine Competition - BRONZE
- 2017 Florida State Fair International Wine and Grape Juice Competition - SILVER
- 2017 International Eastern Wine Competition (East Meets West) - GOLD, Best of Class
- 2017 Winemakers Challenge - Platinum - 95 Points
- 2017 San Francisco Chronicle Wine Competition - GOLD
- Beverage Tasting Institute: 2017 US Pinot Noir & Pinot Gris Reviews - SILVER, 85 pts
- 2016 Harvest Challenge - BRONZE
- 2016 Tasters Guild International - DOUBLE GOLD
- 2016 World Value Wine Challenge Beverage Tasting Institute - 85 pts, SILVER
- 2016 New York State Fair Commercial Wine Competition - SILVER
- 2016 Ultimate Wine Challenge – 85 points
- 2016 Pacific Rim Wine Competition – GOLD
- 2016 Tastings.com Summer Whites and Rosés – 88 points – SILVER, Best Buy
- 2016 Finger Lakes International Wine Competition – SILVER
- 2016 International Eastern Wine Competition (East Meets West) – GOLD
- 2016 Florida State Fair International Wine Competition – GOLD
- 2016 San Francisco Chronicle Wine Competition - BEST IN CLASS
- 2015 American Wine Society Commercial Wine Competition – DOUBLE GOLD
- 2015 Tasters Guild International 20th Annual Consumers’ Wine Judging – GOLD
- 2015 Tastings.com Beverage Testing Institute – 88 points – SILVER, Best Buy
- 2015 NY Wine & Food Classic – SILVER
- 2015 Long Beach Grand Cru Competition – SILVER
- 2015 Critics Challenge International Wine Competition – GOLD – 90 Points
- 2015 Winemakers Challenge International Wine Competition – GOLD – 90 Points

Grapes Composition:
100% Diamond

Type: Sweet White Wine

RS: 5%

Alcohol Content: 11%

Bottle Size(s): 750ml

First Vintage: 2012

Tasting Notes: A sweet fragrant and fruity white wine with an intense grape flavor and sweet yet clean finish.

Food Pairings: Sweet Diamond wines have pineapple and tropical fruit flavors—perfect for a summer picnic, poolside, served with fruit, poultry, or seafood. Pairs well with cheese, desserts, Asian, Thai and Indian cuisine. Serve chilled.

Winemakers/ Viticulture Notes: Moore’s Diamond is a cross between Concord and Iona. The fruit resembles Niagara with smaller berries. Diamond is one of the few white American varieties that have been used to produce a sweet or dry table wine.