

## 2011 Estate Moscato Napa Valley

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### *Winemaker's Notes:*

Vibrant young hues of pale yellow and green present this wine. Opulent tropical aromas combine with peach, mango, kiwi, orange and lime zest. Explosive flavors follow with similar kiwi and mango, a hint of honey dew, stone fruit and a zippy orange rind finish. This sweet wine is terrific, rich and exciting, finishing clean and balanced. Enjoy!

### *Growing Season*

The year started with very cold conditions and high rainfall. It is said to be the 4th highest rainfall winter in 40 years. Spring moved temperatures up into the 70s, with late May bringing more rain. June commenced with a significant rain event during flowering, reducing crops significantly. The summer thereon provided good sunshine yet was cooler than most. Late August and September was warm and encouraged good ripening. Overall 2011 was a cool season that provided intense rich Moscato.

### *Winemaking*

After achieving the desired flavors on the vine, the Muscat Canelli was harvested in the cool morning hours in an effort to preserve the delicate flavors. The fruit was received in the cellar, where the grapes were pressed to tank and immediately chilled and settled prior to fermentation. All fermentation occurred in stainless steel tanks at cool temperatures to maintain and enhance the natural flavors. The final blend was completed soon thereafter to capture the lovely bright qualities and intensity of flavor of the variety.



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<b>Appellation</b>	Napa Valley
<b>Variety/Blend</b>	Muscat Canelli 100%
<b>Vintage</b>	2011
<b>Malo-lactic Fermentation</b>	none
<b>Barrel Fermentation</b>	none
<b>Oak Maturation</b>	none
<b>pH</b>	3.10
<b>T. Acidity</b>	8.5 g/L
<b>Residual sugar</b>	63 g/L
<b>Alcohol</b>	11.0%
<b>Harvest dates</b>	9/26 & 9/28 2011
<b>Bottling date</b>	12/15/2011
<b>Suggested Retail Price</b>	\$25