2014 Estate Moscato
Napa Valley

Winemaker’s Notes:
This bright and opulent sweet wine is brilliantly colored in pale yellows with youthful hints of green. The aromas of mandarin and peach blossom dominate, together with marmalade and orange zest. A fruit basket of flavors burst in the mouth, led by rich and exotic peach and nectarine, joined by a citrus undertone and an orange peel finish.

Growing Season
In 2014 we experienced a continuation of drought from lack of rain in Napa Valley and reduced snowpack in the Sierra Nevada mountain range. Our vineyards saw the first significant rainfall of the year in February, bringing a welcome soak of eight inches that helped to replenish thirsty water reserves. While March gave us some additional rain, the entire growing season overall remained dry. May was warm, leading to a hot June. The heat continued through early October at the height of harvest. At St. Supéry, we are estate grown, so we were able to make the best decisions possible for our vineyards under these challenging conditions. While the yields at harvest were lighter than usual, the quality of our fruit was terrific, and the resulting wines show tremendous promise.

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