

## 2010 Estate Moscato Napa Valley

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### *Winemaker's Notes:*

Brilliant hues pale yellow and green hues present this Moscato. Aromas abound with rich apricots, peach blossom and exotic guava. Vibrant ripe sweet flavors of nectarine, peach and citrus complete a full rich profile finishing with bright acidity. This wine is slightly sweet with a crisp acidity that keeps it light on the palate and hence a great companion to a wide variety of foods. Enjoy as an aperitif with salty snacks, with spicy Asian and Latin cuisine and also with fruit-based desserts and cheese courses.!

### *Growing Season:*

The 2010 growing season began with mild temperatures and sufficient rainfall. Summer temperatures were slightly cooler than normal, allowing slow and steady fruit maturation, with only a few days of extreme heat in August. The mild summer resulted in a long hang-time for the fruit which yielded tremendous development of flavor with excellent intensity.

The Muscat Canelli was harvested in late September, in the cool morning hours 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 was completed in stainless steel tanks at cool temperatures to maintain and enhance the natural flavors. Fermentation was arrested near seven degrees sugar. The final blend was completed soon after to capture the lovely bright qualities and intensity of fruit flavors.

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**Appellation:** Napa Valley

**Blend:** 100% Muscat Canelli

**pH:** 3.11

**Total Acidity:** 8.0 g/L

**Residual Sugar:** 7.1%

**Wine Alcohol:** 10.7%