

2012 Estate Moscato Napa Valley

Winemaker's Notes:

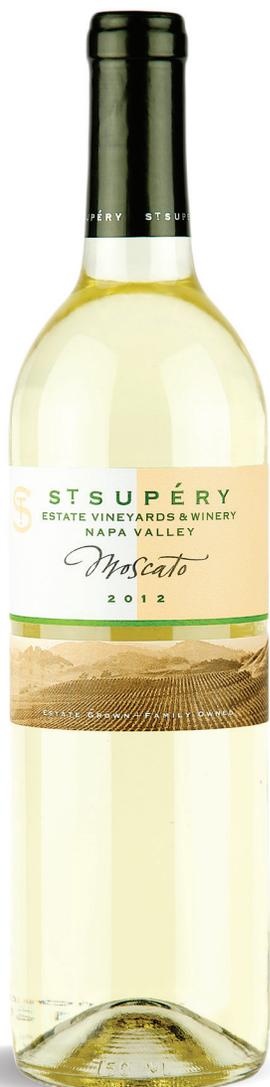
This wine presents with a brilliant pale yellows and youthful hints of green. Aromas of perfumed peach blossom dominate while apricot, orange, and citrus zest follow. Flavors present a fruit basket of rich, exotic peach and apricot, a citrus undercurrent and an orange zest finish. This is a bright, opulent sweet wine.

Growing Season

The season of 2012 commenced with a very dry and cold winter. The lack of water was concerning as this dry spell in Napa Valley persisted through the end of February, while the Sierras had minimal snowfall. March eased the burden with nine inches of rain, replenishing groundwater reserves. A warm spring and a moderate to hot June, July and August followed. This provided excellent ripening weather through the summer, which was then followed by a warm September, allowing a good, even and progressive harvest. October kicked off with a hot start followed by even, warm conditions. All in all, 2012 provided an excellent growing season.

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 was completed 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 varietal.



Appellation	Napa Valley
Vineyard	Dollarhide Estate Vineyard
Variety/Blend	100% Muscat Canelli
pH	3.10
T. Acidity	7.5 g/L
Residual Sugar	6.0%
Alcohol	10.5%
Harvest Dates	September 13 and September 25, 2012
Bottling Date	December 2012
Suggested Retail Price	\$25.00
Case Production	5,615 cases