

2007 La Sirena Napa Valley Moscato Azul Winemaker Notes/Fact Sheet

A white wine from La Sirena? Ya, sure, you betcha! This is a dry style Muscat Canelli from a neighboring vineyard here in Calistoga. I've wanted to make a dry Muscat for years and finally found a great fruit source...right next door! It's an unusual wine because most Muscat is made into sweet, dessert wine. Not this time. Here you have all the beautiful perfumy, floral character of varietal Muscat Canelli, without the sugar! It's meant to be a delightful, fun white wine to go with an assortment of tropical, citrusy, or Pacific Rim type foods. Even chilled on it's own as a summer sipper, it is a delightful wine. This is the fifth release of Moscato Azul from La Sirena.

Just the Facts:

Harvest Date – September 3, 2007

100% Napa Valley Muscat Canelli (Solari Vineyard, Calistoga- at the foot of Mount St.Helena)

Some Chemistry- 13.7% alc., T.A. 0.67, pH 3.14, RS 0.78%

Oak treatment - Zero

Bottling date: Jan. 9, 2008

Release date: Feb. 15, 2008

Production – 725 cases

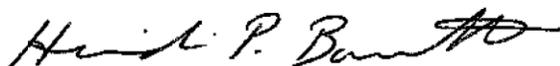
Package – Cobalt blue glass “azul” with a synthetic cork- also blue!

Tasting Notes: (tasted 1/9/08 by HPB)

This wine is a light straw color with a beautiful perfumed, flowery, white peach and tropical fruit driven bouquet. Flavors are similar to the aromas in this clean, fruity, crisp, dry-style Muscat. Very distinctly varietal with its' fragrant, exotic, spicy character. It reminds me of an Alsatian wine. Will lend itself well to an array of fun foods. Try striped bass sautéed with orange zest, olive oil, sea salt and a splash of Muscat or shrimp tacos with Mango salsa! Also great as an aperitif wine or with oysters. Very consistent style to past vintages.

Robert Parker says ...”A wine that Heidi Barrett does better than just about anybody in California is her unbelievable fun Moscato Azul..... reminiscent of northern Italy’s famed Moscato’s. A slow cold fermentation renders a wine with an explosive perfume of spring flowers and tropical fruits. This is an ideal aperitif or breakfast wine, or it can be enjoyed at the end of a meal”. And... ”Barrett has hit pay dirt with a lively, consumer-friendly dry Muscat,...It’s a shame more California wineries don’t produce these wines. ... It is fresh, light bodied, and crisp...seductive aromatics” **Wine of the Day 1/25/07 RP online** 2006 wine

Why “**La Sirena**”? The name “La Sirena” means “the Mermaid “ in Spanish and Italian. I chose it because I was looking for something fun and magical (like wine) and because I love to scuba dive as well as make wine. Our first vintage of La Sirena was 1994. There are currently five wines made; **Cabernet Sauvignon**, **Syrah** from **Barrett Vineyards**, **Napa Valley** and **Santa Ynez** and now **Moscato Azul**. Production is always small, focusing on fine wines of purity and excellence, the best that can be made.



Heidi Peterson Barrett
Winemaker/Owner, La Sirena Winery