



2013 Moscato Azul Winemaker Notes/Fact Sheet

A white wine from La Sirena? Sure. But it's not just any white wine. This is a dry-style Muscat Canelli. Most Muscat is made into sweet, dessert wine. But not this time. With Moscato Azul, you have all the beautiful perfumy, floral character of varietal Muscat Canelli, without the sugar! It's a delightful, fun white wine to go with an assortment of tropical, citrusy, or Pacific Rim type foods. Try striped bass sautéed with orange zest, olive oil, sea salt and a splash of Muscat, or shrimp tacos with Mango salsa! Just chilled on its own, it is also delightful as a summer sipper. This wine is best consumed in 1-2 years enjoyed fresh and fruity (not a wine to age in your cellar).

Just the Facts:

Harvest Date : August 26, 2013
100% Muscat Canelli, 100% Calistoga, Napa Valley
Some Chemistry- 13.2% alc., T.A. 0.69, pH 3.28, RS 0.55%
Oak treatment : Zero
Bottling date : Dec 16, 2013
Release date : August 15, 2014
Production : **401 cases** in cobalt blue "azul" glass

Tasting Notes: (tasted 8/13/14 by HPB)

A brilliant light straw colored wine with vibrant aromas of beautiful classic Muscat Canelli. Very perfumy, floral and tropical aromas of honeysuckle, peaches and lychee fruit. Reminiscent of dry Riesling with a bit of minerality and lime peel in the finish when served very chilled. Nice ripeness and round mouth feel across the palate, crisp acidity and nice lingering finish. The flavors complement the aromas in this wine with a polished profile, quite seamless for a white wine. The 2013 marks our 11th release of Moscato Azul, our proprietary white wine recognizable by its unique style and consistency each year. It has tons of flavor without weightiness, enticingly fresh and immediately lovable, crisp and dry in the finish, best consumed in 1-2 years. Absolutely delicious!

Robert Parker says ..."A wine that Heidi Barrett does better than just about anybody in California is her unbelievably fun Moscato Azul.... reminiscent of northern Italy's famous Moscatos. 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".

Actor **Alan Rickman**, of *Bottle Shock* fame, once remarked that "it was the most delicious thing ever to pass through his lips". Can't argue with that!

Heidi Peterson Barrett
Winemaker/Owner, La Sirena Winery