



2010 La Sirena Napa Valley Moscato Azul **Winemaker Notes/Fact Sheet**

A white wine from La Sirena? Of course. But this is not just any white wine. This is a dry-style Muscat Canelli from our neighbors' vineyard here in Calistoga. It's quite a unique wine because most Muscat is made into sweet, dessert wine. Not this time. With Moscato Azul 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. 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.

Just the Facts:

Harvest Date – September 28, 2010
100% Napa Valley Muscat Canelli (Solari Vineyard, Calistoga- at the foot of Mount St. Helena)
Some Chemistry- 13.5% alc., T.A. 0.63, pH 3.24, RS 0.80%
Oak treatment – Zero
Bottling date: June 2, 2011
Release date: June 15, 2011
Production – 218 cases in cobalt blue glass “azul” with a synthetic cork- also blue!

Tasting Notes: (tasted 6/7/11 by HPB)

Light straw in color with brilliant clarity, the 2010 Moscato Azul has floral aromas of honeysuckle, jasmine, and delicate white peach. Very clean and silky in the mouth with bright fruit flavors and a lush creamy mouth feel. Reminiscent of dry Riesling on the palate, but with the unmistakable permumy, spiciness, and floral qualities that are the hallmark of true classic Muscat varietal character. The flavors compliment the aromas in a wine with a polished profile, seamless for a white wine. It has lots of flavor without weightiness, enticingly fresh and eminently likable, best consumed in 1-2 years.

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