



2015 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 18, 2015
100% Muscat Canelli, 100% Calistoga, Napa Valley
Some Chemistry- 13.5% alc, 7.8 TA, 3.22 pH, RS 0.58%
Oak treatment: Zero
Bottling date: December 1, 2015
Release date: Sept 1, 2016
Production: 415 **cases** in cobalt blue "Azul" glass

Tasting Notes: (tasted 8/31/16 by HPB)

The 2015 is a brilliant light golden straw color with vibrant aromas of tropical fruit, pineapple, lychee, ripe white peaches, and honeysuckle floral notes. This is a very pure expression of Muscat Canelli. Round yet crisp across the palate with flavors that mirror the aromas. It has a nice lingering finish and a lovely polished profile, quite seamless for a white wine. The 2015 marks our 13th release of Moscato Azul, our proprietary white wine recognizable by its unique style and consistency each year. Reminiscent of dry Riesling with a bit of minerality and lime peel in the finish when served very chilled. It has tons of flavor without weightiness, enticingly fresh and immediately lovable, crisp and dry in the finish, best consumed in 1-2 years. Fun and 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