



2018 Moscato Azul **Winemaker Notes/Fact Sheet**

A white wine from La Sirena? Sure. But not just any white wine. This is a unique dry-style Muscat Canelli. Most Muscat (or Moscato) is made into sweet dessert wine. But not this time. With Moscato Azul, you have all the beautiful 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 wonderful as a casual sipping wine to share with friends. This wine is best consumed in 1-2 years, enjoyed fresh and fruity (not a wine to age in your cellar). Also known for its cobalt blue bottle!

Just the Facts:

Harvest Date: September 5th, 2018
100% Muscat Canelli, 100% Calistoga, Napa Valley - dry-farmed, head-trained vines
Some Chemistry - 13.3% alc, 6.4 TA, 3.35 pH, RS 0.5%
Oak treatment: Zero
Bottling date: Nov 29, 2018
Release date: Jan 17, 2019
Production: **51 cases** in cobalt blue "Azul" glass

Tasting Notes: (tasted 12/20/19 by HPB & family)

The 2018 is a clear white-gold color, with bright, pure aromas of enchanting tropical fruit and perfumed jasmine-honeysuckle floral character. Mouthwatering and round across the palate, with flavors of white peach, lychee fruit, and elderflower. It has medium weight, good complexity with an evolving finish, and an impression of lively elegance. The 2018 marks our 16th release of Moscato Azul, and our first ever from 100% Calistoga estate fruit. With just 51 cases in this special micro-production, it's a one-of-a-kind release of our singular Muscat Canelli sure to be a unique treasure in your cellar.

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!

A handwritten signature in black ink that reads 'Heidi P. Barrett' with a stylized flourish at the end.

Heidi Peterson Barrett
Winemaker/Owner, La Sirena Winery