ROBERT MONDAVI WINERY NAPA VALLEY 2 0 1 5 MOSCATO D'ORO

NAPA VALLEY

• W I N E •

Moscato d'Oro is a perfect wine to enjoy slightly chilled with fresh fruit desserts or simply as a refreshing aperitif. Genevieve Janssens - Director of Winemaking

Varietal composition: 100% Muscat *Flavor descriptors:* Exotically perfumed nectarines, wild peaches, white blossoms and honey lead to a delightfully refreshing palate on our sweet Moscato d'Oro wine. Named after the Italian word for the Muscat grape and gold (Oro), this is a youthful expression of a variety with ancient roots in the gloriously sunsplashed islands of Greece. *Wine analysis:* Total acid: 5.4 g/L Final pH: 3.24 Residual sugar: 111 g/L Alcohol: 8 % by volume

## • V I N T A G E •

2015 started warmer and drier than usual, without a drop of rain in January. The dry conditions continued well into April with some early irrigation in the vineyards. A cooler May reduced fruit set and provided the first signs of a lighter crop for the vintage. The harvest brought in fruit at optimal flavor maturity before a series of heat waves hit the valley. Overall, the 2015 harvest is one of the earliest on record. The grapes for our fragrantly expressive Moscato d'Oro were picked between September 1<sup>st</sup> and September 24<sup>th</sup>.

## • V I N E Y A R D S •

Moscato di Canelli, which makes our Moscato d'Oro, is the name of a small-berried Muscat variety which has long been treasured in Italy. Muscat is one of the oldest recorded grape varieties in the history of wine. In Greek mythology, its luxurious floral, perfume, stone fruit and spice flavors are said to have been reserved solely for the gods. We make our Moscato d'Oro in very small quantities and almost all of the grapes were harvested from a single block on our Wappo Hill Vineyard, in the heart of Napa Valley's Stag's Leap District. Robert Mondavi began producing this sweet, intensely perfumed wine in the 1960s to complement his dry wine portfolio and as a nod to his Italian roots.

Appellation: Napa Valley Grape Sourcing: 98% Wappo Hill Vineyard, 100% Napa Valley

## • W I N E M A K I N G •

By harvesting the grapes over numerous, labor-intensive pickings between September 4<sup>th</sup> and September 14th, we capture an array of aromas and flavors from citrus and floral notes of the lower-maturity fruit to the spicy, tropical character of riper fruit. The hand-picked grapes were gently pressed as whole-clusters to retain the delicate fruity flavors. Additionally, we inoculated the juice with a yeast strain selected to heighten the inherent floral character of our beautiful Muscat. We stopped the slow, cool fermentation when the natural sweetness reached optimal balance with the acidity. The wine was bottled early, in February of 2016, to retain freshness and fruitiness.

## CASES PRODUCED: 7,192