



ROBERT MONDAVI
WINERY

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M O S C A T O D ' O R O

N A P A V A L L E Y

• W I N E •

Varietal composition:
100% Muscat Canelli

Flavor descriptors:
Intensely fruity and floral, yet light as air on the palate, the sweetness of the Moscato d'Oro is impeccably balanced by crisp, mouthwatering acidity. This elegant expression of orange blossom, white peach, fresh apricot and rose petal is interwoven with an unmistakable touch of honey. The clean, citrusy finish is enlivened by a soft, subtle tingle of effervescence.

Wine analysis:
Total acid: 6.4 g/L
Final pH: 3.26
Residual sugar: 94.00 g/L
Alcohol: 8.0% by volume

• V I N T A G E •

Continuing a decade-long trend of cool growing seasons and late harvests, 2011 shared many traits with 2010: Tenacious morning fog, unseasonably cool weather and rainfall at flowering time and during harvest, in October. The good news is that the cool conditions gave the grapes a generous amount of hangtime which translates to optimum flavor maturity at relatively low brix (sugar). In one of the latest vintages on record, we began our Muscat Canelli harvest approximately two weeks later than normal, on September 26th. The last of it came in just as the rains set in, on October 4th. It was noted that yields were low, but the Muscat showed excellent flavor development and sugar to acid balance.

• V I N E Y A R D S •

Harvested from a single block on our Wappo Hill Vineyard, the Moscato d'Oro is made in very small quantities. The vineyard is in the heart of the Stag's Leap District, on the southeastern side of Napa Valley, a location that features just the right mixture of fog and sunshine to develop vibrant flavors that typify our Moscato. While this exotically floral variety has been delighting wine drinkers for more than 5,000 years, Muscat Canelli is a rarity in the Napa Valley. 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. Of the more than 200 muscat varieties, the ancient French named this one for the attribute that makes it the most flavorful, distinctive and sought-after member of the Muscat family: "Muscat a Petit Grains" - "Muscat of the Small Berries."

• W I N E M A K I N G •

Frequent tasting in the vineyard led us to harvest the grapes at three different levels of sugar and flavor expression. By picking at sugars ranging from 22 to 25 degrees Brix, we captured an array of flavors from the citrus and floral notes of the lower-maturity fruit to the spicy, tropical character of the higher Brix lots. After hand harvesting the grapes in the cool of the morning, they were gently pressed as whole-clusters. The fresh juice was transferred to stainless-steel tanks and inoculated with a yeast strain we selected to heighten the inherent floral character. The slow, cool fermentation was stopped when the sweetness reached optimal balance with the acidity and the fruit expression was in full bloom, at approximately 9% residual, unfermented sugar. The wine was kept cool and bottled early to retain freshness, fruitiness and a natural tingle of carbon-dioxide gas.