



ROBERT MONDAVI  
WINERY

NAPA VALLEY

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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

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

• W I N E •

*Varietal composition:*  
100% Muscat

*Flavor descriptors:*  
Irresistibly fruity and floral, the sweetness of the wine dances lightly across the palate, lifted by vivacious, refreshing acidity. The heady bouquet of fresh white peach, rose petal, sweet orange blossom, spicy jasmine, exotic lychee and green apple spills out of the glass and segues seamlessly to the palate, finishing with a clean, lively tease of effervescence.

*Wine analysis:*  
Total acid: 6.4g/L  
Final pH: 3.24  
Residual sugar: 9.6%  
Alcohol: 8% by volume

• V I N T A G E •

The 2012 growing season was a classic example of the weather pattern that has made Napa Valley. Month after month of warm days, cool nights and no ill-timed rain culminated in made to order harvest conditions, the perfect recipe for long, flavor-building hang time and optimal sugar to acid balance. Frequent tasting led us to bring in the grapes at different maturity levels and we began our sequential harvest of Muscat Canelli on September 19<sup>th</sup>. We marveled at the beautiful weather conditions and the quality of the fruit as we continued harvesting select rows over three week's time, wrapping it up on October 13<sup>th</sup>.

• V I N E Y A R D S •

Moscato di Canelli, which makes our Moscato d'Oro, is one of the oldest wine grapes we know and has been delighting wine drinkers with its heady perfume of flowers, stone fruit and spice since at least Roman times. We make the wine in very small quantities and 95% of the grapes were harvested from a single block on our Wappo Hill Vineyard, in the heart of the renowned Stag's Leap District of 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.

*Appellation: Napa Valley*

*Grape Sourcing: 95% Wappo Hill Vineyard, Stag's Leap District; 5% Oak Knoll District*

• W I N E M A K I N G •

By harvesting the grapes sequentially, 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. The hand-picked grapes were gently pressed, as whole-clusters, to retain the delicate fruity flavors and we inoculated the juice with a yeast strain selected to heighten the inherent floral character. We stopped the slow, cool fermentation when the natural sweetness (9.6%) reached optimal balance with the acidity and the fruit expression was in full bloom. The wine was bottled early, in January of 2013, to retain freshness, fruitiness and a natural tingle of carbon-dioxide gas.

C A S E S P R O D U C E D : 6 , 0 5 5