



ROBERT MONDAVI
WINERY

NAPA VALLEY

2 0 1 3

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:

Catching your attention immediately are the seductively rich peach and lychee fruit, orange blossom, and jasmine aromas of this sweet wine. The Moscato's wonderfully balanced acidity meets this intense flavor with a perfectly refreshing lift as the concentrated flavors ride across the palate in an ultra-rich wave.

Wine analysis:

Total acid: 5.9 g/L
Final pH: 3.19
Residual sugar: 102.30 g/L
Alcohol: 8 % by volume

• V I N T A G E •

2013 saw consistently beautiful weather leading to optimal ripeness in what is being called an 'epic' year. There was almost no rainfall from January through March, bringing an earlier than usual budbreak. April provided a few small rainstorms to quench the vines, and warm weather followed. With just one heat spike in late June and early July, the growing season provided weather for optimal flavor development in the grapes resulting in an early and healthy harvest.

• 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 making some of Italy's most treasured wines. Muscat is one of the oldest recorded grapes 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 the wine in very small quantities and 97% 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: 97% Wappo Hill Vineyard, Stag's Leap District; 3% Napa Valley

• W I N E M A K I N G •

By harvesting the grapes over numerous, labor-intensive pickings between September 14th and October 7th, 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 and 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 (10%) reached optimal balance with the acidity. The wine was bottled early, in January of 2014, to retain freshness and fruitiness and provide a lively hint of effervescence.

C A S E S P R O D U C E D : 6 , 9 7 5