

Spiriterra Vineyards

Napa Valley Family Estate

2015 Muscadine “deliciously sweet”



TECHNICAL INFORMATION

Appellation: Napa Valley
Vineyard designation: 100% Spiriterra estate
Alcohol: 12.5%
Production: 88 cases (375 ml)
Residual sugar: 5.9%
Total acidity: 6.5 g/L
pH: 3.29
Barrel aging: 13 months in French oak
Harvest date: October 27, 2015

THE VINEYARD

Spiriterra Vineyards is a small, family-owned vineyard located in the Howell Mountain hills area east of St. Helena - a premium wine growing region. 100% of the grapes that go into our wines are hand picked from our sustainably-farmed vineyards. Spiriterra Vineyards is geographically blessed with nutritious soils, good mountainside drainage, excellent sun exposure, and extraordinary growing conditions. Long, warm days, that allow for a slow accumulation of sugar, and cool nights, which help the grapes to retain acidity and freshness, provide ideal conditions for properly ripening our grapes and producing beautifully balanced flavors..

In 2009 we planted our, and Napa Valley's, first experimental Muscadine vineyard. Spiriterra Vineyards proprietor, Paul Dean, grew up in rural Georgia and wanted to bring a bit of his southern upbringing to the Napa Valley. Muscadine is native to the southeastern United States, with a respected winemaking history dating back to the 1500s, and the grapes are thriving here on our two acre vineyard.

WINEMAKER TASTING NOTES

Beautiful light golden color with fragrant, exotic aromas of honey poached tropical fruit. The aromas are slightly muted in the mouth and are replaced with golden delicious apple and the creamy richness of this dessert style wine. The pleasant finish is long, fruity and not too sweet. The wine can complement many desserts, be a refreshing pairing with spicy Asian or Middle Eastern foods or can be enjoyed on its own.



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