



MADROÑA

2009 Fiore

Fiore

On a “research” trip to Italy many years ago, we spent days upon days tasting incredible wines from Chianti and Barolo. However, the wine we fell in love with was the little Moscato d’Asti. Bright, fresh and lively, these low-alcohol, high-sugar wines are positively beautiful as a before-dinner libation. Modeled after these exquisite wines, the Fiore (“flower” in Italian) is our interpretation of the great variety Moscato Giallo (Yellow Muscat).

The Vineyards

We searched long for the perfect clone of Muscat to make the Fiore. In 1997, we found Moscato Giallo from a nursery whose sole purpose was to import the unusual yet exquisite varieties and clones from Italy. Grafted on to the devigorating rootstock 101-14 with a vertical-shoot-positioned trellis system, the north-facing exposure is nearly perfect for grooming a wonderfully balanced Muscat vine. At 2,800 feet elevation, this warm-climate variety thrives in the cool mountain air, producing grapes luscious in tropical fruit with the texture of bright acidity.

The 2009 Vintage

We were blessed with wonderful weather in 2009 giving us a chance to pick the Muscat at a lower brix level (22.5°) with almost picture-perfect ripeness. Fermented very cold to trap all the fresh fruit characters and a note of CO2 sparkle, the ’09 vintage is this ying-yang balance of richness and brightness. The golden hue of the Fiore’s color is just the first hint of this wine’s character. The aromas are overflowing with tangy pineapple and luscious white peach fruit drizzled with cream and a drop of vanilla. The expectation is that the wine would be overpoweringly sweet, but with the low alcohol level (8.9%) and good acidity, the palate is fresh, filled with tangerine, apple and tropical fruit. Refreshing when chilled, the finish lingers long into the next sip.

Suggested Food Pairings

Although many may think this a dessert wine (partially because it pairs so incredibly well with great bread pudding), truly one should enjoy the Fiore before dinner paired with cantaloupe or honeydew melon wrapped in prosciutto. It’s wonderful! (And serve it cold!)

Facts

Appellation: El Dorado, Estate Grown
Blend: 100% Moscato Giallo (Yellow Muscat)
Fermentation: 100% tank-fermented
Bottled: March 19, 2010
Alcohol: 8.9%
pH: 3.37
TA: 0.47g /100ml
Residual Sugar: 8.4%
Production: 595 cases
Suggested Retail Price: \$12.00/375ml bottle