



ST CLAIR
VINEYARD • WINERY • BISTRO



PROFILE

sweet + moscato + honeydew + white flowers + peaches

BRAND St. Clair Winery

WINE NAME Bellissimo

VARIETAL 40% Muscat of Alexandria, 40% Muscat Canelli, 20% Malvasia Bianca

VINTAGE 2014

APPELLATION New Mexico

TASTING NOTES “They” say you should always keep a bottle of bubbly on hand in case you come across a reason to celebrate. We say what better reason to celebrate than having a bottle of Bellissimo on hand! This lovely wine lives up to its name, which means “beautiful” in Italian. It overflows with aromas of peaches, Moscato and honeydew with flavors of melon and white flowers. An abundance of delicate bubbles steal the show in this wine and will dance on your tongue and light up your palate. There’s no need to wait to celebrate!

FOOD PAIRINGS Surprisingly food-friendly! Very well-suited for appetizers with fruits, grapes and nutty cheeses. Especially good with crème brûlée, espresso and dark chocolate.



Settled amongst wide expanses, bold colors and unusual landscapes in the heart of the American Southwest, St. Clair Winery aspires to create wines befitting the striking beauty and power of the region. A fusion of Old and New World styles that draw on a winemaking tradition stretching back six generations help us craft wines with distinct flavor profiles for a diversity of wine drinkers. The largest winery in the state of New Mexico, St. Clair produces over 15 different wine varieties using locally grown New Mexico grapes.

TECHNICAL DATA

ALCOHOL	10%
RESIDUAL SUGAR	7.3
TA	7.0
PH	3.49
COLOR	Soft golden yellow
BOUQUET	Peaches, Moscato and honeydew melon
TASTE	Melon and light white flowers
SERVING TEMP	42°-46°

TASTING CHART

INTENSITY	delicate	●	powerful
SWEETNESS	very dry	●	dessert
BODY	light	●	very full
ACIDITY	soft	●	very crisp
TANNINS	none	●	heavily tannic
OAK	none	●	heavy oak
COMPLEXITY	direct	●	very complex

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