



PROFILE

sweet + caramel + candied peach + ginger + vanilla

BRAND St. Clair Winery
WINE NAME Kiva
VARIETAL 100% Moscato
APPELLATION New Mexico

TASTING NOTES A truly unique wine, made in the style of a cream sherry, created as the perfect mate to our St. Clair Port. This wine is packed with autumnal flavors and aromas such as caramel, candied peach, ginger and vanilla, which is acquired from maturation in French oak barrels under the warmth of the New Mexico sun. Enjoy a drinking experience marked by rich flavor, heavenly sweetness and smooth texture. It is an ideal companion to desserts, or perfect as dessert in itself.

FOOD PAIRINGS This is the perfect wine to pair with desserts that include chocolate or vanilla flavors. Also wonderful with bread pudding, pastries, dried fruits and nuts, apple pie, creme brulee or cheesecake.



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 19%
RESIDUAL SUGAR 16.4%
TA 4.3
PH 3.65
COLOR Caramel amber
BOUQUET Caramel, citrus zest, ginger
TASTE Caramel, candied peach, ginger, vanilla
SERVING TEMP 42°- 46°

TASTING CHART

