



The grapes for our Muscat Canelli flourish in the warm and fertile Ukiah Valley along the banks of the Russian River. While Muscat has always been known to be one of the oldest wine grapes in the world, recent genetic testing suggests that all other European wine grapes are decedents of this noble grape.

The 2007 Muscat Canelli was fermented in stainless steel tanks using an innovative approach. The fermentation yeasts are encapsulated in a mesh sack (we call it a “tea bag”) that is lowered into the tank when we are ready to begin fermenting the juice. Just before the thriving yeasts consume all of the sugars in the juice we stop the fermentation process by simply pulling the “tea bag” from the tank. The result is a lower alcohol wine with a touch of sweetness to balance the flavors and acid of the original fruit.

The 2007 Muscat Canelli opens with aromas of stone fruit and floral notes. Each mouth-watering sip demonstrates a fine balance between the sweetness of the sugar and crisp flavors of the wine. It finishes long and clean with a touch of spice. It pairs well with spicy cuisine or after dinner with fresh fruit and angel food cake.

Harvest Date: 8/31/07
Sugar at Harvest: 25.7
Total Acidity: 0.64 g/100mL
Alcohol: 12.6
Residual Sugar: 5.5%