



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 descendents of this noble grape.

Our 2008 Muscat Canelli is 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 2008 Muscat Canelli opens with aromas of Kaffir lime, Mandarin orange, cream and lychee. 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 honey and a touch of spice. Pair with spicy cuisine or after dinner with fresh fruit and angel food cake.

Harvest Date: September 12, 2008
Sugar at Harvest: 25.0 °Brix
Alcohol: 12.5%
Residual Sugar: 5.5%
Total Acidity: 0.59 g/100mL
Cases Produced: 352