



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 2009 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 fermentation. 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 2009 Muscat Canelli starts off with aromas of pineapple guava (Feijoa fruit), gooseberry, lychee, and Kaffir lime. Mandarin orange, lychee, and gummie bears predominate the palate with just an essence of sweet basil lasting on through the long, clean finish. Each mouth-watering sip demonstrates a fine balance between the sweetness and the refreshing crisp flavor of the wine. This wine will delightfully pair with spicy cuisines. Muscat is also wonderful as an after dinner treat paired with fresh fruit and angel food cake or a nice cheese plate.

Harvest Date: September 18, 2009
Sugar at Harvest: 25°Brix
Alcohol: 12.6 %
Residual Sugar: 5%
Total Acidity: 0.64 g/100ml
Cases Produced: 336

