



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.

The 2010 growing season was the coldest on record for our region so our Muscat grapes were slow to ripen. After crushing the grapes we began the fermentation with our innovative “tea bag” technique. Instead of using conventional fermentation yeasts, which are mixed into the grape juice to begin the winemaking process, we use yeast that are encapsulated in small beads and packed into a mesh sack (we call it a “tea bag”). To start the fermentation we lower the sack into the tank. The real benefit of this approach is when it is time to stop the fermentation: we are able to simply pull the sack from the tank. The result is a lower alcohol wine with a touch of residual sweetness to balance the flavors and acid of the original fruit.

The 2010 Muscat Canelli has beautiful aromas of pineapple guava, mango, candied apple and lime. Each mouth-watering sip demonstrates a fine balance between the sweetness and the refreshing crisp flavor of the wine. This wine makes a delightful 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: October 2, 2010  
Sugar at Harvest: 25.5°Brix  
Alcohol: 12.8 %  
Residual Sugar: 5.2%  
Total Acidity: 0.57 g/100ml  
Cases Produced: 112