



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 2011 growing season rivaled the previous year as one of the coldest on record. However, the Muscat crop was small and for the first time ever, it was the first pick of the vintage. 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 2011 Muscat Canelli has bright aromas of white stone fruit, pineapple guava, mango, and citrus blossom. Each mouth-watering sip delivers a balance of sweetness and crisp acidity. 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: September 13, 2011
Sugar at Harvest: 24.5° Brix
Alcohol: 11.9 %
Residual Sugar 4.8%
Total Acidity 6.1 g/L
Cases Produced 116