



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 descendants of this noble grape.

The outstanding spring, summer, and fall of 2013 provided an excellent environment to ripen one of our all-time favorites, the Muscat Canelli. We tank fermented the grapes, using encapsulated yeast contained in a mesh bag. We continually taste the wine through fermentation, and at the point where the sugars and acid are balanced, we remove the yeast and stop the fermentation. The result is a lower alcohol wine with a touch of sweetness to balance the flavors and acid of the original fruit.

The 2013 Muscat Canelli is as alluring to drink as it is to smell. Stimulate your nose and palate with the invigorating aromas and flavors of ripe apricot, peach, orange zest, ginger and fresh flowers. Each mouth-watering sip delivers a balance of sweetness and crisp acidity. Consider pairing with kung pao chicken, soft aged cheese, or after dinner with angel food cake and fresh fruits.

Harvest date: September 20
Sugar at harvest: 24.4° Brix
Alcohol: 12.8 %
Residual sugar: 5.1%
Total acid: 6.8 g/L
Cases produced: 252