



History

The Muscat grape – one of the earliest-grown grape varieties in the world – is known for its distinctively perfumed floral and fruity aromas. We find that these delicate flavors are accentuated in a semi-sweet style. Our Muscat Canelli vines flourish in the warm and fertile Ukiah Valley along the banks of the Russian River, where the gravelly loam soils help the vines produce exceptionally aromatic fruit.

Winemaking

Muscat Canelli is unique in that the wine tastes almost exactly like the grapes right off the vine. Throughout the fermentation, the whole winery fills with the smell of flower petals and stone fruits. We happily taste the fermenting juice daily. As the sugars, acidity, and alcohol find a balance point, we stop the fermentation to leave some of the natural sweetness behind, which helps the fruit flavors pop and brings richness to the palate. The wine is kept in stainless steel tanks and bottled in its youth, preserving the fragrant aromas and fresh flavors.

Tasting Notes

Elegant and alluring, our 2021 Muscat Canelli is full of mouth-watering flavor. Bright aromas of white peach, fresh apricot, citrus blossom, candied orange peel, spiced pear, star anise, and jasmine flower make it hard to resist. Smooth on the palate, this stunner has just the perfect amount of sweetness to balance the acidity. We find this wine delightful when paired with hors d'oeuvres, spicy dishes, fresh fruits, or a cheese course.

Appellation: Mendocino

Fermentation: Cold fermented in steel tanks

Maturation: 5 months in tank

Alcohol: 11.6%

Cases produced: 222

Sugar at harvest: 24.4° Brix

Harvest date: August 21

Titrateable acid: 5.8 g/L

Residual sugar: 5.2%

Cellaring: 1 - 2 years with careful aging